

THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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JUNE 18, 1927

LIBRARY

RECEIVED

JUN 20 1927

U. S. Department of Agriculture

WE derive the greatest satisfaction from the knowledge that for more than ten years our product has been accepted the world over as the standard.

OPPENHEIMER CASING CO.

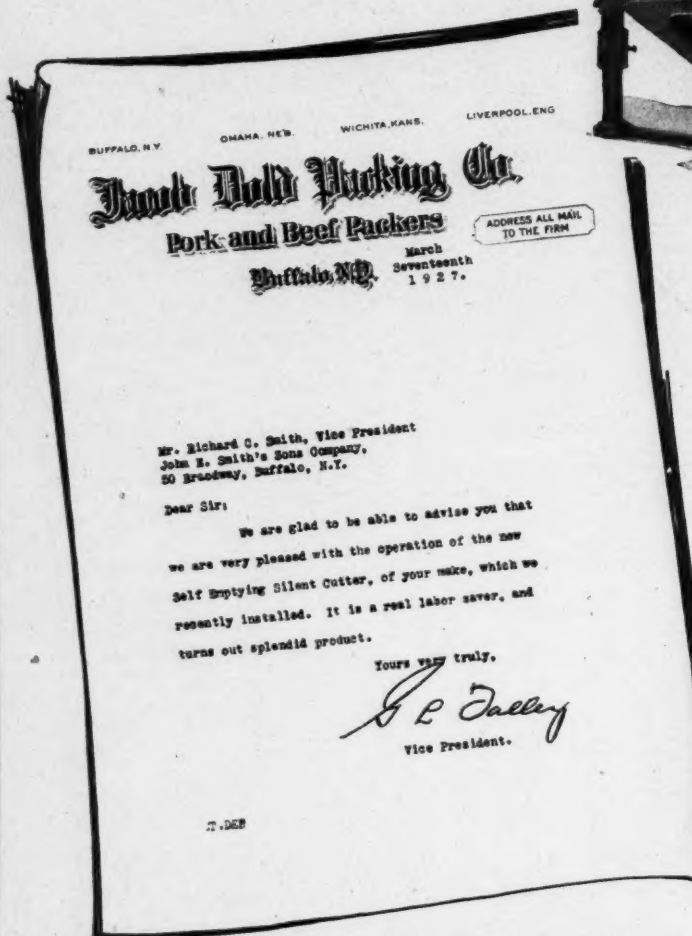
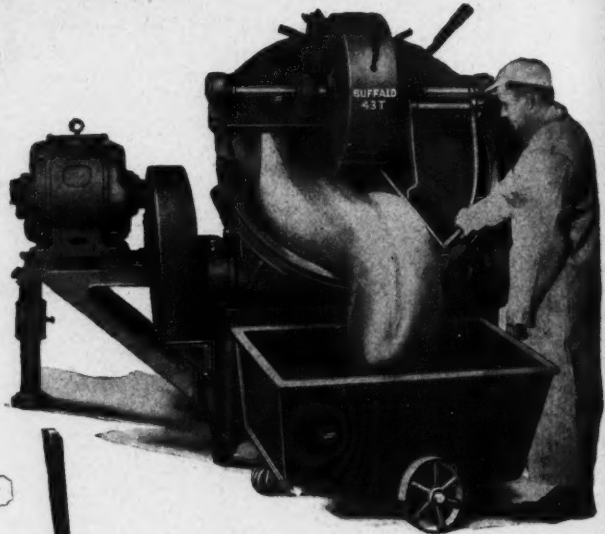
Nancy D. Oppenheimer
PRESIDENT

CHICAGO NEW YORK TORONTO LONDON WELLINGTON
BUENOS AIRES HAMBURG TIENTSIN SYDNEY

Factories and Agencies throughout the World

The New "BUFFALO" Self-Emptying Silent Cutter

Cuts and Empties a Bowl of
Meat in 4 Minutes
Saves about 25% in Time and Labor



THE installation of this machine by the Jacob Dold Packing Company brought these results:

22,000 lbs. of meat cut every 10 hour day!

This one machine (the "BUFFALO") now does the work formerly done by two machines!

Quality of the product greatly improved!

Increased yield—and increased business!

These facts speak for themselves!

Why experiment with other machines when the "BUFFALO" is a proven success!

Write for list of users, prices and other particulars

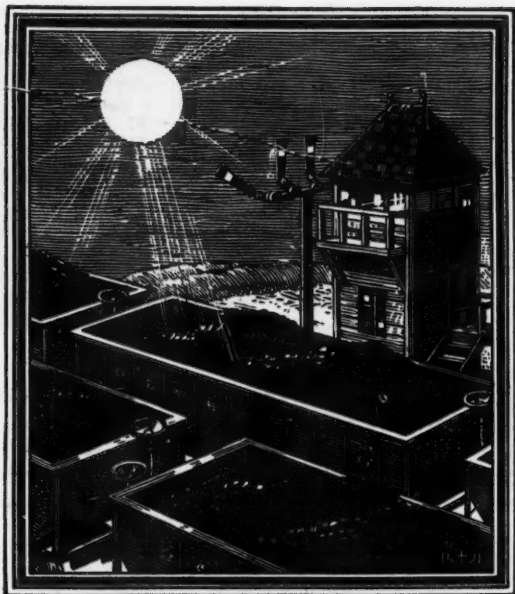
John E. Smith's Sons Co., 50 Broadway, Buffalo, N. Y. U. S. A.
Patentees and Manufacturers

BUFFALO

Silent Cutters
Mixers
Grinders
Stuffers

Backed by 57 Years Experience Building Quality Sausage Making Machines

Sold 140 Carloads of coal— *in* *hot weather*



FROM ALL KINDS OF BUSINESSES come reports of the use of long distance calls to get more accomplished, at less cost. Sometimes a task can be done in days by telephone that otherwise would take months. Business can be secured that otherwise would be lost. Salesmen and executives can conserve their productive time and so increase the good results of their work.

Long Distance is as important to inter-community and inter-sectional business

IT WAS SWELTERING May weather in Omaha—a bad time, you might think, to sell coal. Yet a coal company manager and his assistant compiled a list of 200 dealers in Nebraska, Iowa and Missouri who were good winter customers. Two men in three days made the calls, the charges approximating \$200. They sold 140 carloads, \$21,000 worth. Ordinarily it took three salesmen two months to cover this same territory. Never before in hot weather had sales run so high.

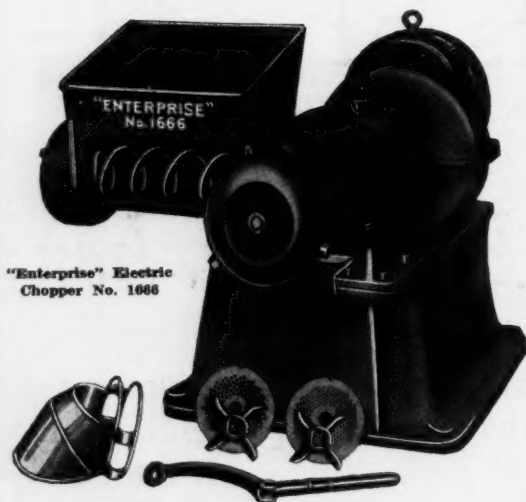
as the local telephone is to local affairs. How can any business concern reach its greatest development without a regular use of long distance calls?

Anywhere is as close as your telephone. Is there some distant call that should be made now? You'll be surprised how little it will cost. . . . *Number, please?*

BELL LONG DISTANCE SERVICE



Speed with Safety a new "Enterprise" development



"Enterprise" Electric
Chopper No. 1666

For the sausage maker or packer requiring large capacity, the new "Enterprise" No. 1666 provides speed of cutting and protection against accident to the operator.

This machine is equipped with a new "Enterprise" patented "speed with safety" device, which eliminates all risk of accidents in feeding.

The meat is poured into the trough and is pushed by the conveyor in a regular flow into the cylinder. There can be no overloading and no underfeeding. If there is an obstruction of any kind in the feed, an automatic throwout temporarily slows up the flow.

The operator runs no risk of injury as the meat is fed into the trough. The importance of this feed can not be emphasized too strongly.

"Enterprise" No. 1666 has been built with extreme care to

give the highest output with the lowest cost of operation. It is equipped with a 25 horse power motor connected to the pinion shaft by means of a flexible coupling. The gears are helical and as the drive is from the side instead of from the top, quiet operation without vibration is insured.

The main shaft is large and is equipped with the famous "Enterprise" Marine bearing which prevents overheating and excessive wear.

The "Enterprise" safety speed chopper has a tremendous capacity and is by far the most sturdily built machine on the market.

Three knives and three plates furnished with the chopper, one plate with fine ($\frac{1}{8}$) holes, one medium ($\frac{1}{4}$) holes and one coarse ($\frac{3}{8}$) holes. Plates with other size holes can be furnished when required.

Specifications

Height	47"	Width of auxiliary hopper	15"
Length	79"	Diameter of plate	8 $\frac{3}{4}$ "
Width	45"	Distance of ring to floor	26 $\frac{1}{2}$ "
Shipping weight, 2,500 lbs.		Capacity, 15,000 lbs. per hr.	
Length of auxiliary hopper	22"		

The Enterprise Mfg. Co. of Pa.
Philadelphia, U. S. A.

"ENTERPRISE"

A Better Way to Cook Sausage

BY water cooking with the patented Jourdan Process Cooker you have the art of sausage cooking at its highest efficiency.

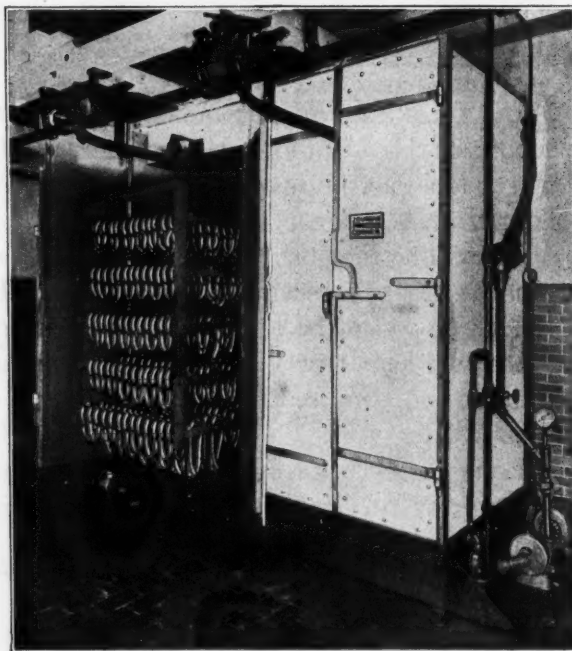
Here you save labor, time, floor space, steam, water and color.

You improve quality and appearance and obtain absolute uniformity on colored and uncolored sausage of all kinds.

Eliminate, now, the muss, fuss and guess of the "put-and-take" vat nuisance. Write today for full particulars and names of many users.

The
Jourdan Process Cooker

Improves your product and increases your profit

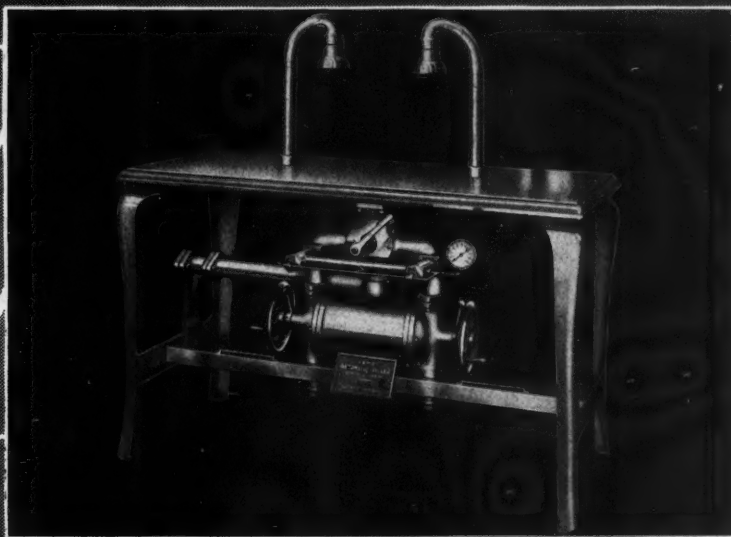


Not a steam box but a water cooker,
using same water over and over.

**Jourdan Process Cooker Co. — 814-832 West 20th St.
— CHICAGO —**

The Machine that solves your Filling Problems

Lamb



ONE of the most perplexing and expensive problems in the old fashioned method of packing lard or compound was the securing of accurate weights. The density or consistency of lard varies so greatly that the ordinary volumetric system of weighing and filling only met this problem half way. It required continual adjustments and despite the utmost care it still was impossible to get accurate weight and pack at a reasonable cost. The Lamb Machine has proved itself to be the most efficient method of weighing and filling lard and compound ever offered to the packing industry. It not only takes care of an enormous quantity of lard at a great rate of speed, but it will deliver an **accurate net weight regardless of the varying density**. All this is done at a minimum cost in both labor and operation and it further enables a saving that pays for the machine in a period of a year.

We would be very pleased to give you more complete information. Write us today.

The machine illustrated is Model L-2 and can be used in filling containers from 3 oz. to 10 lbs. of either lard or compound. It has a capacity of the largest lard rolls. It is really the model best adapted to the majority of plants. We have other models for handling tubs and tierces. Write us and we will be pleased to confer with you on any of your filling problems

Lamb

CORPORATION

PRECISION WEIGHING AND FILLING MACHINES

L

Seattle, Wash.

Let Balsa Boxes Save Money for You This Summer

If you are a shipper of perishable or semi-perishable goods, you will be interested in the protection that Balsa Boxes will provide your product while in transit.

These boxes are made from a wood that possesses remarkable properties of insulation. Pre-cooled products packed in Balsa Boxes get to their destination

safely, for heat and cold cannot pass through balsa wood.

Balsa is a light wood—lighter than cork—therefore Balsa Boxes can be constructed of a greater thickness than could be used with any other wood. For this reason Balsa Boxes can be used again and again, providing you with a better package for your product and a lower final shipping cost. Write for details.

The Fleischmann Transportation Company

Balsa Box Department

695 Washington Street

New York City



INSIDE GOODNESS OUTSIDE APPEARANCE

*the factors which
control the buying urge*

In the use of West Carrollton Genuine Vegetable Parchment, leading packers find the happy combination of a good looking package and perfect sanitary protection so essential to the sale of fine meat products. To the West Carrollton Brand is intrusted the protection of American Beauty Hams and Bacon, products of The E. Kahn's Sons Co., Cincinnati, Ohio. Theirs has been the experience of leading packers throughout the country—a fine product attractively presented and adequately protected—an example well worth following, if you haven't yet done so.

Send us samples of your present wrappers for prices

**Have You Any of the Following Products
Which Might Be Better Parchment Wrapped?**

Picnic Bacon
Sausage Meat
Sausage Link
Luncheon Loaf
Jellied Corned Beef
Baked Meat Loaf
Liver Cheese
Tongue Loaf
Smoked Butts
Souce

Fresh Shoulders
Pan Souce
Poultry
Tamales
Lard
Bacon Squares
Frankfurters
Polish Style Sausage
Meat Loaf
Jellied Tongue

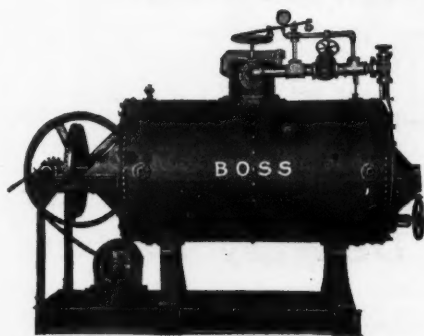
Luncheon Corned Beef
Boiled Tongue
Sausage Loaf
Scrapple
Mush
Fresh Loins
Sliced Bacon
Dried Beef
Chili Con Carne
Veal Loaf

The
West Carrollton Parchment Co.
West Carrollton, Ohio.

WEST CARROLLTON

GENUINE VEGETABLE PARCHMENT

"BOSS" Prime Rendering of Lard Approved by Staff Experts



1. An outstanding Packing House Superintendent
2. A distinguished Chemist
3. An Engineer, recognized for high efficiency
4. A 100% practical Tank House Operator
5. One of the best lard judges in this country
6. A well known Bone and Oil Specialist



The Experts of one of the largest plants, after our Chemical Engineer, Mr. John P. Harris, former Director of the Institute of American Meat Packers, had cooked Lard in their "BOSS" Prime Unit and demonstrated all he had claimed for it, operated the Unit for weeks. The rendered lard was carefully sampled and tested, shipments were followed to Europe, and, after comparing it with every kind of lard, the unanimous verdict of the Experts was in favor of the "BOSS" PRIME UNIT for producing highest grade of Pure Lard.

THE "BOSS" PRIME RENDERING SYSTEM is also the most efficient and economical for rendering inedible material

It pays you to install it—Let us hear from you

THE CINCINNATI BUTCHERS' SUPPLY CO.

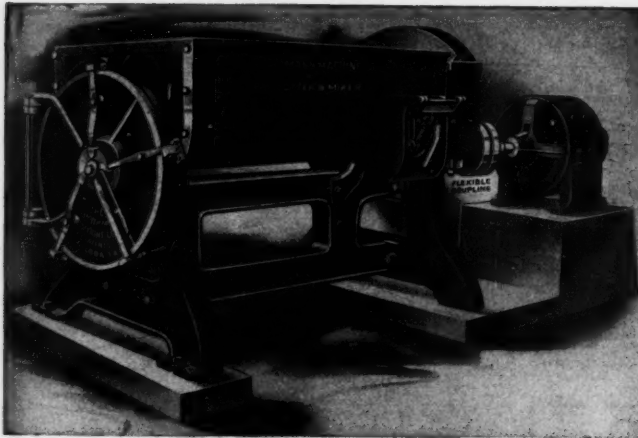
CHICAGO BRANCH
3907-11 S. Halsted St.

Killing
Outfits

Manufacturers
"BOSS" Machines

Sausage & Rendering
Outfits

Factory and Main Office: 1972-2008
Central Ave., CINCINNATI, OHIO



IN THIS WORLD

The Greatest Meat Cutter and Mixer Combined

Sanitary Beyond Comparison

Replacing Other Equipment Everywhere

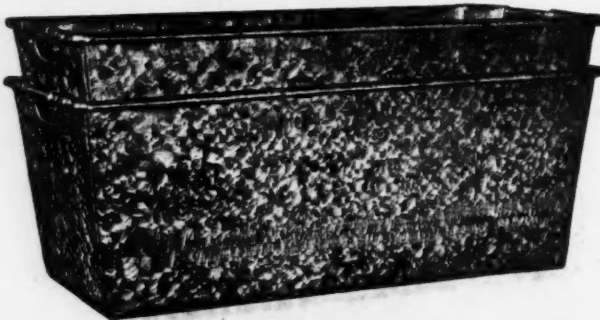
Write for Prices

The Hottmann Machine Company

3325-43 Allen St.

PHILADELPHIA, PA.

Heavy-Duty Galvanized Steel Delivery Baskets



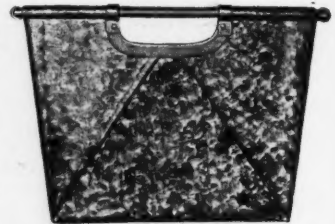
Made of 22-gauge galvanized steel, folded and pressed from one piece, reinforced around top with 7/16-in. steel rod; 5-ply binding of rod forms handle (see end view) that cannot be broken, pulled out of shape or injure the hands. Takes up no room when nesting.

Circular sent on request

Dubuque Steel Products Co.

Dubuque, Iowa
Sheet Metal Dept.

Kretschmer Mfg. Co.

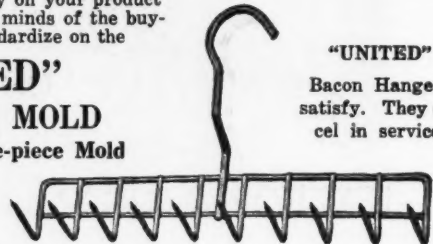


Is Your Name an Asset?

Your name imprinted plainly and permanently on your product keeps you and your product constantly in the minds of the buying public. Adopt a trade name now, and standardize on the



"UNITED"
SAUSAGE MOLD
the Patented One-piece Mold



"UNITED"

Bacon Hangers satisfy. They excel in service.

Consult Your Jobber or Write Us
United Steel and Wire Company
Battle Creek, Mich. Atchison, Kansas



Should any motor have a "compensator" today? Here's the answer!

Here are 44 TR Super-Motors driving rendering tanks in the Indianapolis Garbage Disposal Plant. Motors are thrown across the line by automatic switch (no compensator) and they bring the agitators up to speed in about 3 minutes. Other makes of 15-hp. self-start and squirrel cage motors proved incapable of starting the load. Unless 15 hp. TR's were used, 20 hp. motors were required.

Just another example of how and why the modern TR Super-Motor saves money. No compensator, and a 25% to 60% smaller motor! When the application engineer says "compensator control" that's the time to change to TR Super-Motors and a push-button!

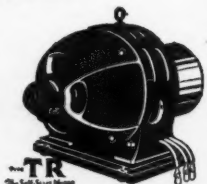
Get the facts about the TR Super-Motor and learn how to cut your power-costs. Send the Coupon!

THE TRIUMPH ELECTRIC CORP.

Builders of squirrel cage, slip ring and TR motors since 1892

156 East 70th Street

Cincinnati, Ohio



The TR Super-Motor—no compensator in any size—applied on running, not starting load. Cuts first cost and current costs. Lowest cost push-button control. Write for bulletin.

JORDAN'S IMPROVED HAM RETAINERS



Patent
App. For.



Have You Enough Ham Retainers for this Season's Cooking?

In a short time you will be in the middle of your ham cooking season. Your need for ham retainers will then be immediate. The far-sighted and practical thing to do is to check up and make certain that you have an ample supply of ham retainers on hand.

If your supply is low, you of course will want to replenish it with Jordan's Improved Ham Retainers. They produce a better product with a big saving of both time and labor.

When cooking and processing hams in Jordan's Ham Retainers it is never necessary to repress the hams because these improved retainers are equipped with springs which compensate for the maximum expansion and contraction. They are made from a single sheet of material, thus eliminating all rivets and seams or sharp crevices, making for easy cleaning.

Write us today regarding your requirements

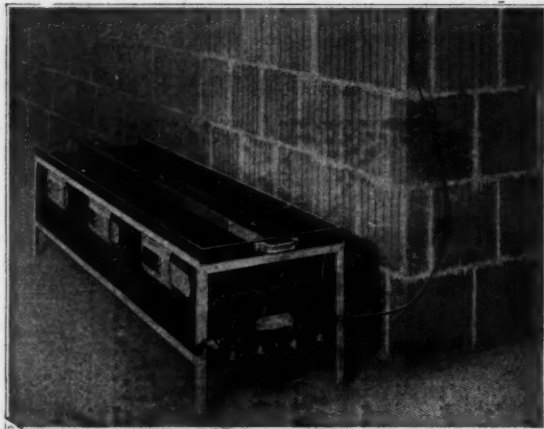
THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard

CHICAGO

Western Office:
1731 W. 43rd Pl.,
Los Angeles, Cal.

Eastern Office:
1700 Windermere Ave.,
Baltimore, Md.



Crane Oilgas Smokers

will save you money and at the same time eliminate your smoking problems. Can be installed in ten minutes. We supply the unit complete with tank and tubing.

*No odor of any kind
Absolutely safe
Even steady heat
Plenty of smoke*

*Low cost of operation
Excellent color
Less labor
Less sawdust*

Generates common kerosene oil into a pure Hot Gas Flame having no smoke or odor.

B. F. Nell & Company

Manufacturers of Equipment and Supplies for the Meat Industry

620 W. Pershing Road

Chicago, Ill.



Avoid Sausage Troubles by Using

Superior No. 6 O. K. Superior No. 6 The Famous Superior V-Hole Plates
Shear Cut Knives Angle-Hole Plates

They are Perfectly Constructed — Durable — Highest Quality — Most Serviceable

Send for Price List and Information

The Specialty Manufacturers Sales Co.

Represented by Chas. W. Dieckmann

Main Office, 2021 Grace St., CHICAGO

Telephone Lakeview 4325

THE MOLD



"Perfection" TWO-PIN SAUSAGE MOLD

THE PRODUCT



Investing a few dollars in this modern equipment will help your sausage department show greater dividends than ever before.

SAUSAGE MOLD CORPORATION

LOUISVILLE, KY.

Incorporated

MADE IN U. S. A.



STANDARD DOPP KETTLE
with Pipe Legs
Sizes 1 to 125 gallons
Sizes 135—1,000 gallons—with lugs

1889 — 1927

38 Years in Constant Use

and still in service—This is the report of one DOPP Booster

Past performance of DOPP kettles, serving for 38 years in constant use, is your assurance that these unusual kettles will serve you just as faithfully.

Why do DOPP kettles serve so long and so well? Because the construction is entirely seamless. There are no bolts or rivets to work loose and cause trouble. The cast-in-one piece, seamless construction is the strongest that is known. Every standard kettle is tested to 150 pounds hydrostatic pressure. Special kettles built for higher pressure.

Ask for Catalog No. 7

Sowers Manufacturing Co.

1307 Niagara Street
New York

Boston

Buffalo, N. Y.
Montreal

Toronto

ADOPT THE DOPP



Style "D"
Bracket Type
Scraple Mixer
5 to 100 gallons

DOPP SEAMLESS JACKETED KETTLES

Important! Read What Henry Neuhoff Has to Say—

Neuhoff Packing Company
 HAMPSHIRE BRAND
 OLD HICKORY BRAND
 HOME CURED, LARD ENCASED

MEMBER
 INSTITUTE AMERICAN
 MEAT PACKERS

MEMBER
 NATIONAL ASSOCIATION
 OF CREDIT MEN

NASHVILLE, TENN.

March 24, 1927

R. T. Randall & Co.,
 331 N. 2nd St.,
 Philadelphia, Pa.

Gentlemen:

We are extremely well pleased with your Perfection Meat Cutter, and can say to you without qualifications that we consider you have a wonderful machine, and it gives us pleasure in recommending it to the trade in general.

Our meat is cut better and the yield is remarkable. The meat is not heated as there is no friction whatever in the cutting. The unloading device is also very beneficial, and altogether we consider that by the use of this Perfection Machine, we have improved our product. We are making more money and saving time over our former method of cutting.

Mr. Lorenz Neuhoff saw the possibilities in this machine when he was shown the model exhibited at the Meat Packers Convention in Chicago last October, and he was not mistaken in his judgment.

About the only criticism we have to make is that it should be more substantially built, and this you no doubt can do without very much trouble or expense.

We wish you every success with this new machine.

Yours very truly,

NEUHOFF PACKING COMPANY.

Henry Neuhoff
 President.

HN/h

Send at Once for Full Details
 on Perfection Meat Cutter—

R. T. RANDALL & COMPANY

331-333 North Second Street, Philadelphia, Pa.



The New Improved Bausman Hog Scalders

No longer are you compelled to use hoisting appliances. No heavy lifting to get the hog from the bath. Will save half the time originally required to scald. Furnished with or without fire box for heating water.

Ask your Supply House for details or write us direct

Bausman Manufacturing Co., Millersville, Pa.

OAKITE CLEANS

better—cheaper—faster

THERE is an easy, quick way for superintendents and purchasing agents of packing plants to find out how to clean ham boilers, ham racks, trimming tables, meat choppers, floors and equipment better, cheaper and faster. Simply ask to have one of our service men call. He will demonstrate, under actual working conditions. Then compare results. A post card to us will bring him to you. No cost or obligation.

OAKITE IS MANUFACTURED BY
OAKITE PRODUCTS, INC.
20A Thames St., New York, N. Y.
(Formerly OAKLEY CHEMICAL CO.)

OAKITE
Industrial Cleaning Materials and Methods

Ham and Bacon Box Truck No. 602



THE GLOBE COMPANY

Manufacturers of

Standard Sanitary Packing House and Sausage Factory Equipment
Send Us Specifications for Your Special Equipment

Write for Catalogue

822-26 W. 36th Street

Chicago

Summer-time PROTECTION

Packing your Ham, Bacon and Summer Sausage in Bemis Cotton Bags and Covers gives complete protection from skippers and other insects. Let us send you samples and prices.

BEMIS BRO. BAG CO.
Specialty Dept.
420 Poplar Street, St. Louis, Mo.

BEMIS
Meat Bags & Covers

St. Regis "Packers Wax" Is Your Protection

WHEN you pack your meats in ST. REGIS Oiled Manila you are placing the seal of quality on your products and will protect them against all contamination or deterioration. You are assured that the consumer will readily appreciate the high standards you are maintaining, thus materially assisting in the further development of good-will.

We have made "Packers Wax" for a quarter of a century and our reputation for integrity is well known. Satisfied users are our best recommendation.

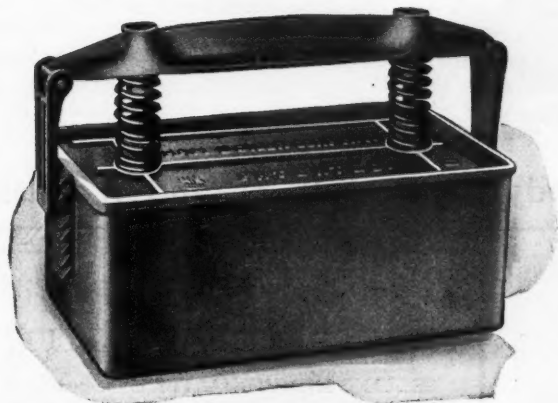
Send for samples and complete information

ST. REGIS PAPER CO.

49 Wall Street - - - New York

When you write the advertiser, mention THE NATIONAL PROVISIONER

Reigns Supreme —



Because —

Spring Pressure

Its yielding spring pressure (protected by strong, exclusive patents) allows for expansion and contraction during cooking. Keeps ham solid and reduces shrinkage considerably. Boiler thus pays for itself in short time.

Economical

Made of cast aluminum—requires no retinning or other expensive upkeep. Eliminates need of cloth, string and skilled labor. Has a trade-in value after many years of service.

Product

Its hermetically self-sealing feature causes ham to cook in own juice, retaining full nutritious flavor. Ham is perfectly shaped. The better appearance and superior flavor result in greater sales.

Approximately 250,000 in daily use

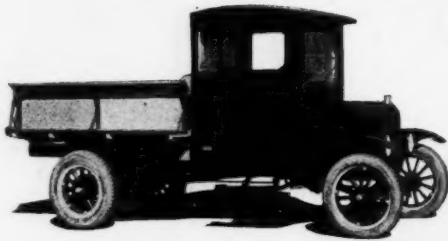
Ham Boiler Corporation

1762 Westchester Ave., New York City

European Representative: The Brecht Co., 6 Stanley St., Liverpool & 12 Bow Lane, London
Canadian Representative: Gould, Shapley & Muir Co. Ltd., Brantford, Ontario

Here is the New Standard of Packers Body

*Lowest Price and Highest Quality Obtained
Through Quantity Buying*



Here is the standardized body for a one-ton Truck with specifications recommended by the Committee of the Institute of American Meat Packers.

Quality of Construction is **GUARANTEED**, and through standardization of size and quality, we can supply these Bodies at your door at Lower Prices than you now pay.

Phone—wire—write

Erlinder-Platt Body Corp., 40th St. and Wabash Ave., Chicago

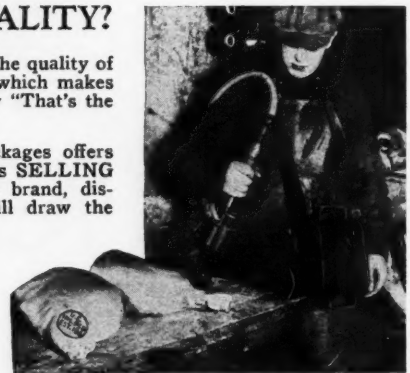


Have YOUR Transparent Paper Packages SELLING INDIVIDUALITY?

SELLING INDIVIDUALITY is the quality of appearance in your hams or bacon which makes the customer pick yours out and say "That's the kind I want."

The use of transparent paper packages offers you a real chance to give your goods **SELLING INDIVIDUALITY**. An attractive brand, displayed under transparent paper, will draw the attention of the customer standing before the butcher's counter. And that's what you want—to focus his attention on *your* product.

Write for folder showing how packers are using Everhot Branding Torches to brand their goods attractively.



**Everhot Branding Torch
No. 1500-A**

EVERHOT
America's Brand Makers
EVERHOT
MANUFACTURING CO. MAYWOOD, ILLINOIS

Designed especially for packers and used by many of the leading houses. Several hours' continuous branding with one filling of gasoline.

B. & D. Electric Rump Bone Saw

Saves labor—Effects economy. One man can saw 110 rump bones per hour.

Any packinghouse man can operate it. Does job easier—quicker—more accurately.

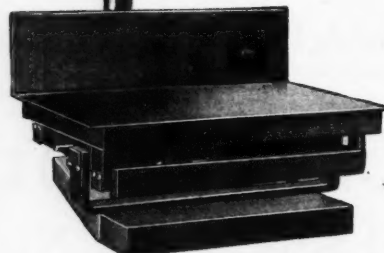
Endorsed and recommended by leading packinghouse authorities.

Write for full details and price

Best & Donovan

Sole Distributors

**332 S. Michigan Ave.
Chicago, Ill.**



They Tell the Truth through Heat and Cold

A special device automatically corrects against expansion or contraction of working parts

CHATILLON THERMOSEAL SCALES are always accurate, no matter what the temperature. The pointer shows the correct weight instantly, without wagging.

Superior accuracy and speed make the **CHATILLON THERMOSEAL** a real asset in cutting costs in the modern plant.

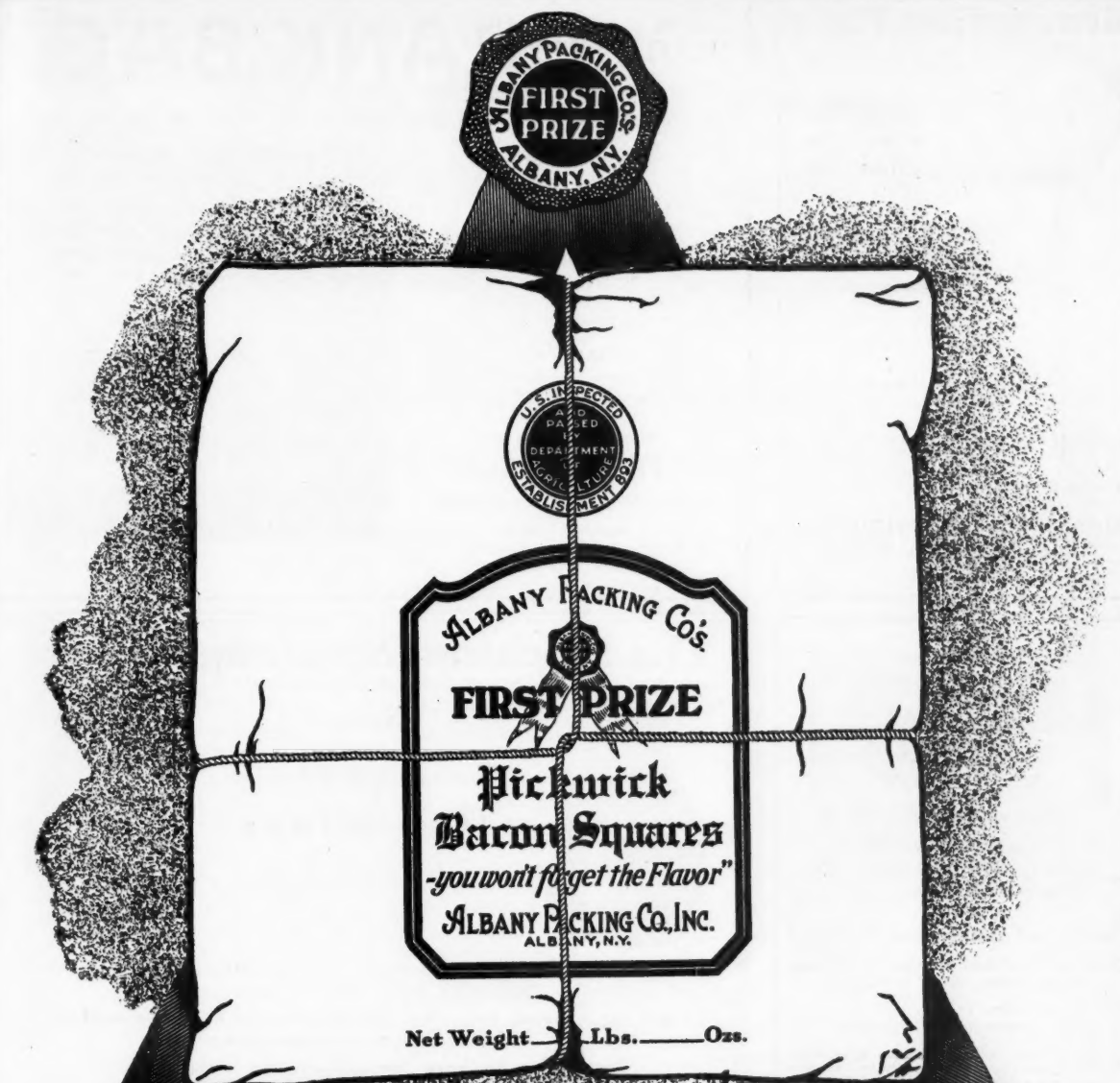
JOHN CHATILLON & SONS

Established 1835

85-99 Cliff St.

New York City, N. Y.

2240



Paterson's

Gold Medal Parchment

Insures the delicious flavor of the ALBANY PACKING CO'S.

First Prize Pickwick Bacon Squares

There is no better QUALITY INSURANCE

Made by

The Paterson Parchment Paper Company

Passaic, New Jersey

Chicago, Illinois

San Francisco, Calif.

Shrouding Pins



To Clothe Beef

Turn out your beef sides the new way—bright, fresh and clean!

Made from tempered spring wire with new style washer to prevent tearing cloth.

Write for Samples

We manufacture springs for all purposes, from brass—bronze—monel metal and steel.

Also made without washers

Muehlhausen Spring Co.
5841 So. Loomis Blvd.
Chicago, Ill.

The FRANK BAG

Saves the Profit You Have Been Wasting

WHAT do you do with all the Frankfurts that fall off the bunches? They're pretty much of a loss. Don't let them fall off! USE THE FRANK BAG. This is the modern way. It saves profit and insures a cleaner product to your customer which will please him. The FRANK BAG is also the easiest and best way to prepare for shipment. Save your profits with the FRANK BAG.

Send for prices now

FRED C. CAHN

226 W. Adams St., Chicago

SELLING AGENT
The Adler Underwear &
Hosiery Mfg. Company



LOSS CAUSED BY LOOSE FRANKFURTS.



"Maforco" Galvanized Shelving
Gives you the most satisfactory storage at an exceptionally low cost.

MAIN FEATURES:

Shelves adjustable and removable
Self-supporting
Slatted construction increases circulation
Saves space by fitting snugly into corners
Does not retain odors and lasts indefinitely

MARKET FORGE CO.
Everett, Mass.

Making Trucks and Racks Since 1897

Write for our catalog

The Stockinet Smoking Process

U. S. Letters Patent No. 1,122,715.



*Saves
Labor
Trimmings
Shrinkage*



Smoke Your Meats in Stockinets and Get Uniformity, Sanitation, SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance of Mr. Stockinet appearance

Numerous Packers Throughout the Country Are
Why Not You?

For Further Particulars Write or Phone

Thomas F. Keeley, Licensor

516 E. 28th St., Chicago, Ill.

Telephone Calumet 0349

For Curing
and
Packing
Meats
Use

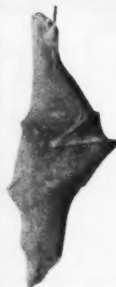
Clean Crystal Salt
Jefferson Island

Over
99% Pure

Jefferson Island
Salt Mining Co., Inc.
Louisville, Ky.

Stocks in Principal Cities

BEEF, HAM and SHEEP BAGS



We Manufacture all kinds of Stockinette Cloth and Bags for Covering Meat

Write Us for Information and Prices

Wynantskill Mfg. Company

TROY, N. Y.

Fred K. Higbie Supply Co., Rep., 360 N. Michigan Ave.,
Chicago, Ill.



Have you ordered the new **Multiple Binder** for your 1927 copies of THE NATIONAL PROVISIONER? A complete volume of 26 issues can be easily kept for future reference in this Binder

MATHIESON

Industrial Chemicals

Plain Talk on Anhydrous Ammonia—4

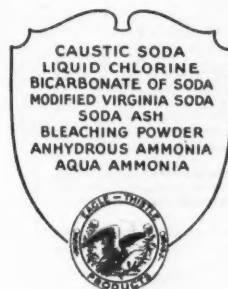
Prompt Payment of Invoices—A Factor in Future Ammonia Prices

When Ammonia was selling at the old inflated price levels, the producer could well afford to be lenient with his customers in the matter of prompt payment of invoices. This led to a carelessness in handling such obligations which still persists, even under the present radically changed conditions, and now brings up the question as to whether wasteful or economical collection costs are to be a part of the future price of Ammonia.

Today, when consumers fail to meet bills promptly when due, they saddle the producer with many excess expenses over and above his normal cost of doing business. In addition to the interest on the money withheld beyond the due date of invoices, there is the time and expense involved in following overdue accounts through correspondence, salesmen's calls and collection agencies, with the possibility of expensive legal action when other means fail to produce results.

It is estimated that this condition represents an annual cost of approximately 4/10 of a cent on every pound of Ammonia produced—an economic waste of over \$100,000 a year!

Heavy collection costs will be another important factor in future Ammonia prices. The extent of future price adjustments will be governed by what is done towards reduction in these and other excessive costs of Ammonia distribution.



VI.

"Obligations to ourselves and society prompt us unceasingly to strive toward continuity of operation, bettering conditions of employment, and increasing the efficiency and opportunities of individual employees."

VII.

"Representation of products and services should be truthfully made and scrupulously fulfilled."

(From Principles of Business Conduct adopted by National Association of Ice Industries)

The MATHIESON ALKALI WORKS Inc.
250 PARK AVE. NEW YORK CITY

PHILADELPHIA CHICAGO PROVIDENCE CHARLOTTE CINCINNATI

Works: Niagara Falls, N. Y.—Saltville, Va.

Warehouse Stocks at all Distributing Centers

Deal Direct with the Manufacturer

Made Especially For Curing

A LARGE percentage of trouble in curing comes from the sugar. Here is a sugar, made especially for curing, that will invariably give you the best possible results in flavor, color and quality. Costs less than granulated.

Godchaux's CURING SUGAR

tested by the Research Department,
Institute of American Meat Packers

**Godchaux
Sugars, Inc.**

New Orleans, La.

Let us have your inquiries

PRICES

Price in 100 lb. bags, \$5.60 per cwt., f.o.b. Reserve, La., less 2% cash discount.

Price in 250 lb. bags, \$5.50 per cwt., f.o.b. Reserve, La., less 2% cash discount.

Delivered prices, both carloads and less, quoted on request.

New Curing Vats

Dozier
Meat
Crates



Packing
Box
Shooks

B. C. SHEAHAN CO.
166 W. Jackson Blvd. Chicago

Standard 1500-lb.



**Ham
Curing
Casks**

Manufactured by
Bott Bros. Mfg. Co. WARSAW
ILLINOIS
Write for Prices and Delivery

When You Write
The Advertiser
Mention
THE NATIONAL PROVISIONER

Big Interests Choose this Package!



Armour, Cudahy, Dold, Gobel, Montgomery and scores of others—the leaders in the packing industry—have chosen this package with which to brand their sausage meat. More sausage meat can be sold under a brand than in bulk because the public recognizes branded foods as quality foods. Then too, today's housewife prefers fresh, clean, packaged sausage meat. Write for samples of the

KLEEN KUP

The Package That
Sells Its Contents

Mono Service Co.
NEWARK NEW JERSEY

These Salts Have the Quality of Deep Penetration

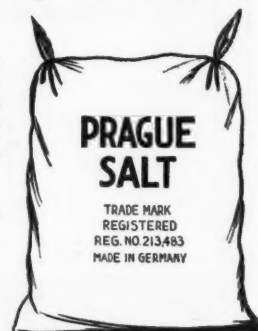


A Mellow Cure

Prague Salt acts in a mild manner and produces no sharp or searing effects on meats, as do mere mixed salts.

Buy Genuine Imported Prague Salt

Prague Salt Passes
B.A.I. Inspection



GRIFFITH LABORATORIES

4103 S. La Salle St.

Chicago, Ill.

as a —

Brecht Customer

you will find this company
is just as interested in
holding your patronage
as it was in securing it

Brecht
Quality Casings
and
Service

Brecht Casing Company

Established 1853

New York

St. Louis

Hamburg

Buenos Aires

MANUFACTURERSPoultry Foods
Tallow and Oils**BUYERS OF**Beef Cracking
Calf Skins**CONSOLIDATED BY-PRODUCT CO.**

West Philadelphia Stock Yards

30th and Race Streets

Philadelphia, Pa.

MANUFACTURERSBeef, Sheep and Hog Casings
all Descriptions

Beef Weasands a Specialty

IMPORTERS OFHigh Grade Hog and Sheep
Casings

If
you
wish to
BUY or to **SELL**

Sausage Casings

please communicate with us.
Our old established reputation
guarantees full protection of
your interests.

WAIXEL & BENSHEIM

Mannheim, Germany

EXPORTERS **IMPORTERS**
Established 1874

BECHSTEIN & CO., Inc.**SAUSAGE CASINGS**

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SHEEP	HOG	BEEF
CASINGS		

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Eastern Branch
62 W. 47th St.
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Hammett & Matanle, Ltd.**CASING IMPORTERS**

22 & 24 ST. JOHN'S LANE

London, E.C.1

Correspondence Invited

The Irish Casing Co.

Manufacturers, Exporters, Importers

Sausage Casings

Arbour Hill, Dublin, Ireland

Sheep Casings a Specialty**New York Butchers' Supply Co., Inc.****SAUSAGE CASINGS AND
SUPPLIES**

513 Hudson St., NEW YORK, N. Y.

THE AMERICAN CASING CO.

Importers and Exporters

Sausage Casings and Spices

401-3 E. 68th St. New York City

EARLY & MOOR, Inc.

Exporters
Importers

SAUSAGE CASINGS

139 Blackstone St.
Boston, Mass.

*"The Skins You Love to Stuff"***HARRY LEVI & COMPANY**

Importers and Exporters of Sausage Casings

4856 South Halsted Street

Chicago

MASSACHUSETTS IMPORTING COMPANY

Importers

HIGH GRADE SAUSAGE CASINGS

Exporters

Direct Importers of Russian, Persian, Chinese Sheep

78-80 North Street

and Hog Casings

BOSTON, MASS., U. S. A.

THE DRODEL CO., Inc.

Import

Sausage Casings

Export

336 Johnson Ave.

Brooklyn, N. Y.

Sewed Casings Exclusively

National Specialty Co.

61 E. 32nd St.

F. M. Ward, Pres.

Chicago, Ill.

"NIAGARA BRAND"

Genuine Double Refined Saltpetre (Nitrate of Potash) and Double
Refined Nitrate of Soda

"The old reliable way to cure meat right."

Also Refined Nitrite of Soda. All Complying with Requirements of the B.A.I. Also "Bound Brook Brand" Refined
Granulated Salt

MANUFACTURED BY
Established 1840

BATTELLE & RENWICK

80 MAIDEN LANE
NEW YORK

REX BRAND

Complies with
B. A. I. Requirements

The King of Nitrates

Write for Prices
Immediate Deliveries

Double Refined Nitrate of Soda

Prompt Shipment

STAUFFER CHEMICAL CO.

452 Lexington Ave., New York City

111 W. Washington St., Chicago, Ill.

SAYER & COMPANY, Inc.

Peoria and Fulton Streets

CHICAGO, ILL.

Sausage Casings and Sausage Room Supplies

New York London Hamburg Montreal Sydney Christ Church, N. Z.

THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago

Hammerbrookstr 63/67 2, Hamburg

SAUSAGE CASINGS

IMPORTERS

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M. ETTLINGER & CO., Inc.

Importers, Exporters and Cleaners of Sausage Casings. A large stock of all kinds of casings constantly on hand

Established 1908

12 COENTIES SLIP, NEW YORK



CASINGS PRODUCE CO., Inc.

80½ Pearl St. New York City

Tel: Whitehall 7916-7917-7918

Cleaners and Importers Sheep
and Hog Casings

E. E. SCHWITZKE, Pres.

Cudahy's Selected Sausage Casings

CAREFULLY
CLEANED

Hog · Beef · Sheep

UNIFORMLY
SELECTED

The Cudahy Packing Co. U.S.A. III W. MONROE ST. CHICAGO, ILL.

J. H. BERG CASING CO.

Importers

Sausage Casings

Exporters

946 W. 33rd St.

Chicago, Ill.

Los Angeles Casing Co.

714-16-18 Ducommun Street

LOS ANGELES, CALIFORNIA

Sausage Casings

J. BOBSIN & COMPANY

SAUSAGE CASINGS

Butchers and Packers Supplies

Factories at Norwich, England; Hamburg, Germany

4511-13 S. Ashland Ave., Chicago, U. S. A.

Telephone
Yards 1117

Importers of
English and Russian
Sheep Casings

Cable Address,
Bobrich

Cleaners of
Hog and Beef
Casings

PHONE GRAMERCY 3665

Schweisheimer & Fellerman

Importers and Exporters of

SAUSAGE CASINGS

Selected Hog and Sheep Casings a Specialty
Ave. A., cor. 20th St., New York, N. Y.

Thomson & Taylor Company

Recleaned Whole and Ground

Spices for Meat Packers

CHICAGO, ILLINOIS

W A N T E D

Tankage—All Grades

GEO. H. JACKLE

40 Rector St.

New York

THE CASING HOUSE BERTH. LEVI & Co., Inc.

ESTABLISHED 1881

NEW YORK

BUENOS AIRES

CHICAGO

HAMBURG

LONDON

WELLINGTON

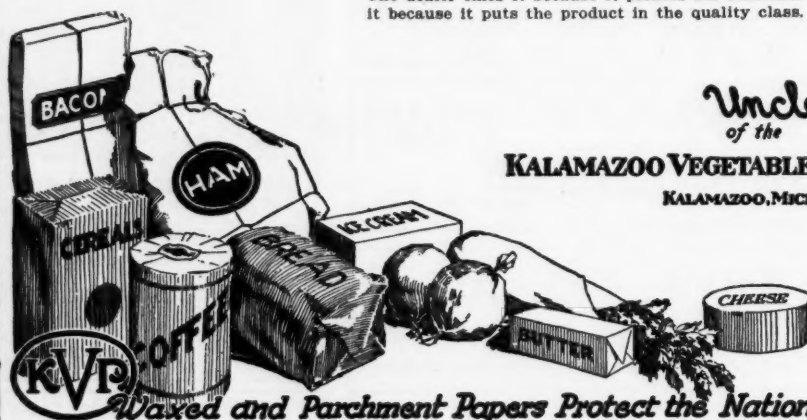
Uncle Jake says—

"The difference between a hired girl and a maid is \$20.00 a week. The difference between a job and a position is merely a state of mind."

There are some products that are poor. They soon pass out of the picture after having done more or less harm. There are others that are passable. For a longer period they hang on by their teeth, but eventually they, too, have to give way, but, occasionally there is a product so good, that, like the old-fashioned hired girl, it goes on and on serving faithfully for many years and so it is with

K. V. P. GENUINE VEGETABLE PARCHMENT

The dealer likes it because it pleases his customer and his customer likes it because it puts the product in the quality class.



Uncle Jake
of the

KALAMAZOO VEGETABLE PARCHMENT CO.
KALAMAZOO, MICHIGAN

Waxed and Parchment Papers Protect the Nations Food.

Trade Mark



1750
The Best Then

The World is flooded with Cheap imitations of Butchers' Knives, many of which are of very little use for the purposes for which they are made. Those that pay and wear, giving the greatest satisfaction to the user, are those made from

JOHN WILSON'S World-Renowned Double Shear Steel

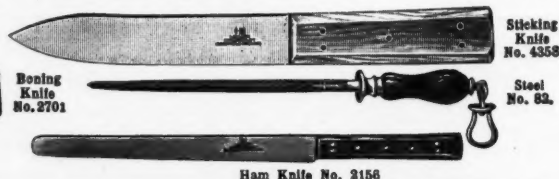
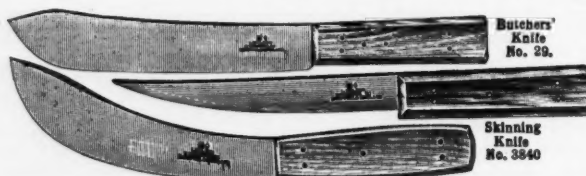
Which are all Hand Forged and all the modern means of production being observed. They have stood the test for 177 years and the demand is greater than ever.

Established

1750

1927

The Best Now



Works : Sycamore Street, SHEFFIELD, England. Agents :

H. BOKER & Co., Inc., Duane Street, NEW YORK.
May be obtained from all Storekeepers.

The Man Who
Knows.



The Man You
Know.

We Cannot Make all the Seasonings that are Sold So We Make Only the Best!

With the increase in the cost of raw materials, there is always the temptation to cheapen a product by substituting inferior spices. Our patrons know that our seasonings are always clean, fresh, uniform and of full strength and aroma, and that we do not sacrifice quality to compete on a price basis. Poor Seasonings are expensive at any price. Our Seasonings Are the Best that can be Made. Seeing is believing, trying is convincing, let us send you a trial order.

H. J. MAYER & SONS CO.

6821-23 S. Ashland Ave.

CHICAGO, ILL.

Makers of the Famous GENUINE H. J. MAYER Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), and Rouladen Delicatessen Seasonings and SPECIAL NEVERFAIL CURING COMPOUND

All our Products are guaranteed to comply with the B. A. I. regulations

When you write the advertiser, mention THE NATIONAL PROVISIONER

Have You Ever Asked Why The Big Successful Concerns are the Ones That "HOOK 'ER TO THE BILER"?

These for example (and thousands more like them):

Standard Oil Co.
Cluett, Peabody & Co.
H. J. Heinz Co. ("57")
Crane & Co. (Dalton)
Packard Motor Car Co.
United Gas Imp. Co.
Larkin & Co. (Buffalo)
General Electric Co.
Penn. R. R.
International Harv. Co.

Standard Underground
Cables Co.
John Wanamaker
John Morrell & Co.
Christie, Brown & Co.
(Toronto)
Firestone Tire & Rub. Co.
Consolidated Gas Co.
(N. Y.)
Remington Typewriter Co.

Lukens Steel Co.
Procter & Gamble Co.
(Ivory Soap)
E. I. du Pont de Nemours
& Co.
United States Gov't
Sears, Roebuck & Co.
United States Steel Co.
Westinghouse Elec. &
Mfg. Co.

Old Mr. Standard Oil makes no mistake when it comes to equipment of its plants. Old Mr. Standard Oil has the money to command high-grade engineering talent in all departments.

Standard Oil Interests have had us change thousands of dollars' worth of other elevators over to the steam-hydraulic and thereby obtain Perfect Elevator Service.

You don't catch Old Mr. Standard Oil, when he has steam available, putting in other than Ridgway Elevators.

Say Mr. Meat Packer, don't you want elevators that are *always* on the job from one year's end to the other?

Say Mr. Meat Packer, don't you want *Perfection* in elevators?
Just investigate a little and find out what it means to

"HOOK 'ER TO THE BILER"

Craig Ridgway & Son Co.

Over 3,000 in daily use

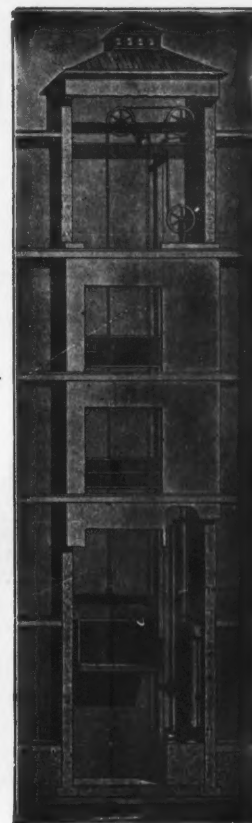
COATESVILLE, PA.



Double Geared



Direct Acting



Pure Water— and Plenty of It

Layne Well Systems will supply your plant with an abundance of pure cool water and do it more economically than any other known method

Water from Layne Wells is absolutely pure. Layne construction makes surface contamination impossible.

Layne & Bowler, Inc.

Houston

MEMPHIS

Los Angeles





It's easy
to be sure
of
the
BEST-

Armour's
CASINGS

Beef - Hog - Sheep

ARMOUR AND COMPANY

THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the post office at Chicago, Ill., under the act of March 3, 1879.

Vol. 76

Chicago and New York, June 18, 1927

No. 25

Preparing for the Ham and Bacon Drive

First Great Nation-Wide Campaign of a Massed Meat Industry Starts with Appointment of City Chairmen

Two months from today meat eaters in the United States will know more than they do today about ham and bacon as appetizing summer foods—and as meat bargains.

And what is more, it is safe to say that a few thousand non-meat eaters will have been converted to the delights and benefits of such a meat diet.

The first nation-wide meat merchandizing and advertising campaign—a special drive on ham and bacon—will be launched July 7 and will continue to the end of August.

This campaign will enlist 15,000 packer salesmen and 100,000 retailers, and will have the backing of the industry, all the way from the farm to the shop counter.

More than 24 million posters and other campaign pieces will be distributed, and newspapers in more than 125 cities will blazon the story of ham and bacon in their advertising pages every week for two months.

How the Merchandising and Advertising Campaign Will Get Under Way

With the appointment by the Institute of American Meat Packers of city chairmen in 126 large cities, preparations are proceeding rapidly for the meat industry's participation in the big ham and bacon campaign in which the whole industry is asked to take part.

Dozens of printing presses are at work turning out the sales-building store material which will be furnished to retail meat dealers through packers' salesmen, to enable dealers to tie up their stores definitely with the campaign, and share in the volume of business which will be coming to the trade.

During the campaign—July 7 to the end of August—more than 24,000,000 pieces of attractive colored posters, window streamers, recipe folders, "stunt" streamers and package stickers will be supplied to retail dealers. Back of this material will be the advertisements—one each week for eight weeks—in the leading newspapers of 126 cities.

Ham and Bacon As Summer Foods

The advertisements and the store material will tell millions of families about the good values which ham and bacon offer, and the economy and appetite appeal of these meats, together with new ways to prepare them. They will stress the fact that ham and bacon are excellent summer foods.

Beautiful, appetizing illustrations of the product appear on the store posters and recipe folders. Practically everybody is going to know that hams are a "good buy," and the demand for hams should be decidedly stimulated as a consequence.

The first action of the city chairmen, whose names are given here was to call meetings of all packers in their locality for the purpose of deciding on the most efficient and equitable methods of allotting and distributing the store material.

Mass Meetings for Salesmen and Retailers.

They will lay plans for big mass meetings in each city for retailers and packers' salesmen on or about June 28.

At these mass meetings samples of the material and advertisements will be displayed. Merchandising and advertising plans will be explained, and retailers can make plans ahead of time for "cashing in" on the volume of business that will come to every dealer who uses the store material, stocks hams and bacon, displays the products, and prices them attractively.

Retailers will find these meetings of great value.

Everybody Asked to Help.

All factors in the livestock and meat industry, including live stock producers and retailers, are invited to give their wholehearted co-operation to the campaign and to participate actively in it.

The fund of \$300,000, with which the packing industry's participation in the campaign will be financed, is being contributed by member companies of the Institute, and by other packers and whole-

salers who wish to share in the benefits of the movement. Contributions are made by packers who slaughter on the basis of one cent for each hog slaughtered during 1925, with a minimum of \$50 for packers who do not slaughter.

Scores of progressive packers already have announced their intention to participate on this basis, and those who have not already done so are urged to send the Institute word of their willingness to share the expense.

The campaign will open with a bang on July 7.

Some of the Campaign Material.

One of the first pieces of store material to reach retailers will be a combination broadside-poster, one side of which will explain the campaign to the dealer, and suggests ways in which he can cash in on the volume it will create. The other side will be a beautiful wall poster, printed in seven colors and showing a delicious, appetite-provoking baked ham.

Copies of this broadside-poster will be mailed during the period of June 30 to July 5 to 92,000 dealers in all parts of the country, and other copies will be distributed by packers' salesmen and at the mass meetings.

Copies of the first recipe folder, which also will be printed in full-color with a



ONE OF THE WINDOW STREAMERS FOR THE HAM CAMPAIGN.

ham illustration on the cover, will be supplied to dealers for the opening day of the campaign.

On July 7 the first newspaper advertisement will appear in 139 newspapers, to start off the concentrated effort to let consumers know all about ham and bacon. Then at regular and timely intervals will come the other sales builders—streamers, stickers, more wall posters, more streamers, more stickers, and so on.

Drive for Whole and Half Hams.

On August 26 the campaign will get a new impetus from a hard drive for whole and half ham trade.

There will be new store material featuring the economy of whole and half hams. New leaflets will be issued which tell how to use hams to advantage.

The very vigor of this well-planned store material will serve to keep everyone, even the consumer, fully awake to the fact that hams are in the spotlight. Interest cannot lag on the part of anyone with such a wealth of effective effort.

HERE ARE THE CITY CAPTAINS.

In a letter to the city chairmen announcing their appointment, Oscar G. Mayer, President of the Institute, points out that the response of the packing industry to the idea of the campaign has been highly enthusiastic. Continued and effective cooperation on the part of everyone—packers and retailers alike—will mean that ham and bacon will move in great volume.

Enclosed with this letter was an outline of plans for the retailer-salesman mass meetings.

The following packers have been appointed as city chairmen:

List of City Chairmen.

Albany, N. Y., W. C. Codling, Albany Packing Company, Inc.

Allentown, Penn., Wm. J. Moessner, Arbogast & Bastian Co., Inc.

Alton, Ill., W. J. Luer, Luer Bros. Packing & Ice Company.

Anderson, Ind., C. S. Hughes, Hughes-Curry Pkg. Co.

Arabi, La., Georges Damiens, Arabi Packing Co.

Arkansas City, Kan., R. T. Keefe, Keefe-LeSturgeon Co.

Atlanta, Ga., E. S. Papy, White Provision Co.

Auburn, Me., R. W. Penley, E. W. Penley Company.

Austin, Minn., Jay C. Hormel, Geo. A. Hormel & Co.

Baltimore, Md., Howard R. Smith, Shaffer & Company.

Birmingham, Ala., F. N. Phillips, Birmingham Packing Co.

Boston, Mass., F. S. Snyder, Batchelder & Snyder Co.

Buffalo, N. Y., J. G. Cownie, Jacob Dold Packing Co.

Cairo, Ill., Alvin F. J. Worstman, E. Bucher Packing Co.

Canton, O., C. N. Wade, Canton Provision Co.

Cedar Rapids, Ia., R. S. Sinclair, T. M. Sinclair & Co., Ltd.

Chattanooga, Tenn., B. M. Allison, J. H. Allison & Co.

Chicago, Ill., C. J. Roberts, Roberts & Oake.

Cincinnati, O., Elmore M. Schroth, J. & F. Schroth Packing Co.

Cleveland, O., S. T. Nash, Cleveland Provision Co.

Columbus, O., W. E. Schenk, Columbus Packing Co.

Dallas, Tex., E. L. Flippen, Armstrong Packing Co.

Davenport, Iowa, Frank Kohrs, Kohrs Packing Co.

Dayton, O., George J. Focke, Wm. Focke's Sons Co.

Denver, Colo., J. P. Murphy, Blayne-Murphy Co.

Des Moines, Iowa, H. J. Nelson, Iowa Packing Co.

Detroit, Mich., T. E. Tower, Sullivan Packing Co.

Duluth, Minn., H. R. Elliott, Elliott & Co.

East St. Louis, Ill., F. A. Hunter, East Side Pkg. Co.

Eau Claire, Wis., D. G. Calkins, Drummond Packing Co.

Elgin, Ill., C. A. Kerber, Kerber Packing Co.

El Paso, Tex., J. C. Peyton, Peyton Packing Co.

Erie, Penn., Milton Schaffner, Schaffner Bros. Co.

Fergus Falls, Minn., C. R. Wright, Fergus Cooperative Packing Co.

Flint, Mich., H. D. Griffith, Swift & Co.

Fort Atkinson, Wis., Alan P. Jones, Jones Dairy Farm.

Fort Worth, Tex., S. A. Middaugh, Swift & Co.

Grand Rapids, Mich., E. M. Gordon, Swift & Co.

Greenville, S. C., W. K. Allen, Armour & Co.

Hartford, Conn., J. K. Rickey, Cudahy Packing Co.

Harrisburg, Penn., A. L. Tolin, Swift & Co.

Henderson, Ky., F. F. Eckert, Eckert Packing Co.

Houston, Tex., T. F. Maurin, Houston Packing Co.

Indianapolis, Ind., (to be announced).

Jacksonville, Ill., C. M. Bell, Powers-Begg Co.

Jersey City, N. J., A. S. Sullivan, Armour and Company.

Johnstown, Penn., C. A. Young, C. A. Young Co.

Kansas City, Mo., H. S. Bicket, Wilson & Co.

Knoxville, Tenn., W. T. Lay, T. L. Lay Packing Co.

Lafayette, Ind., E. S. Urwitz, Dryfus Packing & Provision Co.

Lancaster, Penn., Christ Kunzler, Ch. Kunzler Co.

(Continued on page 48.)



STORY OF THE HAM AND BACON CAMPAIGN TOLD IN PICTURES.

This is what will happen if packers, packer salesmen, retailers and all concerned get together for a grand push to make the campaign a success.

Delivery Trucks as Meat Advertisers

How One Packer Makes His Trucks Better Advertising Mediums Than Billboards for His Business

V — Dressing Up Delivery Trucks

How about your trucks, Mr. Packer? Have you ever stopped to think of the advertising value they have for you—either favorable or unfavorable?

If they are kept well painted and clean, and are not subject to breakdowns on the streets or public highways, they are constantly speaking a good word for you—silently but none the less powerfully.

On the other hand, if they are badly in need of paint, are allowed to get and remain dirty, and have frequent breakdowns, they are condemning you and your business constantly.

The more striking you can make the appearance of your trucks—provided, of course, you don't make "freaks" out of them—the more attention they will attract, and the better their advertising value will be.

One Chicago packer who was a firm believer in this idea set out to make his trucks so unusually good-looking that people would be forced to take a second and third look at them.

He did it so well that now he believes his trucks are better advertising than bill boards!

He did not follow the conventional or the usual in his ideas. He went out for something new, and brought out one new type of body, at least, that upset all former ideas of truck body design.

It proved so good-looking in fact, that dealers asked that their deliveries be made in it, and that the driver "not be in too much of a hurry to drive off."

This packer also has some ideas of his own on truck buying and truck maintenance. He does not believe in standardizing the whole delivery fleet on one make of truck, and he has arguments with which to back up his belief.

Read this story of how Arnold Brothers, Inc., leading Chicago packers, under the direction of Superintendent Paul W. Trier, are

getting cash results from their fleet of delivery trucks which are quite outside the question of making deliveries.

This is the fifth in a series of articles on the use of motor trucks in the meat industry.

The first, on "Training Motor Truck Drivers", appeared in THE NATIONAL PROVISIONER of December 25, 1926; the second, on "Taking Care of Meat Trucks", was in the issue of Feb. 19, 1927; the third, on "Hauling Meat Animals to Market", appeared April 30, 1927; while the fourth, on "Penalties of Overloading", was printed in the issue of May 21, 1927.

Attractive Delivery Trucks

Packers are gradually realizing the fact that their delivery trucks offer the best possible advertising possibilities for them, and at the least cost.

Trucks must be painted anyway, and it

and painting them in a conventional manner, he makes his trucks "stand out" from the others on the street.

The firm is Arnold Brothers, Inc., with Superintendent Paul W. Trier as the moving spirit behind the truck idea.

A Delivery Truck a la Limousine.

A striking unit of the Arnold delivery fleet is a two-ton specially-designed body mounted on a standard make chassis. This might be called a "limousine type," and is as handsome as any passenger car on the road. It was developed from an idea of Mr. Trier's, and built along lines he suggested.

Back as far as the cab the truck resembles a modern roadster, with full stream lines, slanting windshield, etc.

The rear of the truck is about half the height of the cab, and extends a couple of feet or so beyond the rear wheels. It has the same glossy finish as a passenger car, and is finished in yellow trimmed in light blue.

So unique and handsome is this truck



BUS-TYPE DELIVERY BODY WHICH MADE A HIT WITH CUSTOMERS.

This bus-type truck body, one of Arnold Bros. fleet, combines beauty with utility.

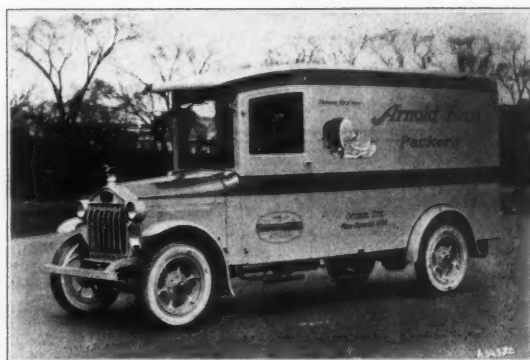
does not cost a great deal more to make them carry the desired message to the public. Then, if they are kept clean and in good repair, they become a most effective means of advertising.

One Chicago packer, however, goes a step further in this direction, and instead of installing conventional bodies on his trucks

that it attracts attention everywhere it goes, and on one occasion, at least, the driver was offered an unsolicited order on the strength of the truck's good looks.

"Dealers in the territory served by this truck got so they insisted that their goods be delivered in this new truck," said Mr.

(Continued on page 31.)



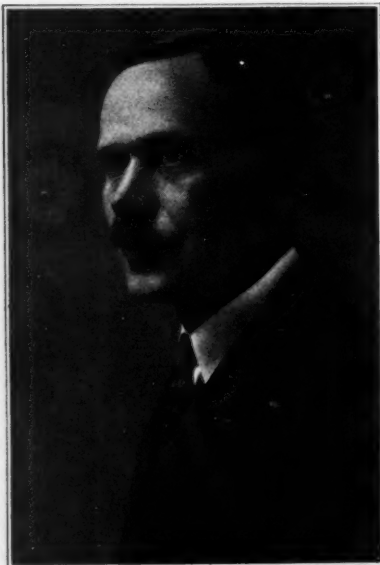
TWO UNIQUE TRUCK BODIES IN ARNOLD FLEET POPULAR WITH DEALERS.

The body on the left, designed by Superintendent Paul W. Trier, attracts attention wherever it goes; retailers insist on deliveries being made in this truck. The picture on the right shows a model particularly well adapted for jobbers, as it has plenty of head room to facilitate removal of product.

Big Canadian Packing Combine Proposed

A combination of four of the leading meat packing institutions of Canada, to be known as Canada Packers Limited, was announced this week by the Canadian newspapers.

The statement was published on the authority of J. S. McLean of the Harris Abattoir Company that a charter will be taken out for a new company which will acquire the following existing companies: The Harris Abattoir Co. Limited, Gunns Limited, The Canadian Packing Co.



J. S. McLEAN
President Canada Packers, Ltd.

Limited, and (subject to approval by its shareholders) Wm. Davies Company, Inc.

The new holding company, of which Mr. McLean will be the president, will be called Canada Packers Limited, and its capitalization will be: Preferred stock, authorized, \$10,000,000; to be issued, about \$6,750,000; common stock, 200,000 shares, no par value.

The preferred and common stock will be issued in exchange for the securities of the four companies mentioned. No securities of the holding company will, at the present time, be offered to the public. Collateral trust bonds may be issued by the holding company as security for a long term loan.

Details of the Financing.

In discussing the acquisition by a common holding company of the assets of the respective companies involved in the transaction, Mr. McLean said that the Harris Company took over the Canadian

Packing Company last Saturday and had been in possession of Gunn's, Ltd., since February.

"There will be consolidation of plant operation to some extent," he said. "At present we are doing the killing for the two plants (Gunn's and Harris') in our plant."

He announced that there would be a four million dollar bond issue of the Harris Abattoir Company. These will be used to reimburse the Harris Abattoir Company Limited, for cash loaned to and expended in acquiring the capital stock of Gunn's Limited and for cash to be expended in acquiring shares or securities of the Canadian Packing Company Limited. The balance of the funds will be used for additional working capital and other general corporate purposes.

Plans for New Operations.

The question of whether or not all the plants of the various companies will continue to be operated, has yet to be decided.

There will be a co-ordination in the export business, and it was pointed out that during the last three or four weeks, the exports had been larger than heretofore.

Reasons for the Combine.

In a statement issued to the press Mr. McLean says:

"The Canadian packing company mentioned above is not strictly an existing company. It is a new company being formed to take over the packing plants and branch houses of the present Canadian Packing Co. Limited, which latter company will surrender its charter.

"Contracts have already been made for the purchase of all the capital stock of the first three above-named companies. As regards Wm. Davies Co., Inc., a notice is being sent to the shareholders. In this notice the directors recommend to the shareholders the exchange, on a stated basis, of shares in the Wm. Davies Co., Inc., for shares in the new holding company.

"The circumstances which have led to the linking up of these companies are well known. During the war the pressing demand for meats led to a great extension of the packing plants. After the war deflation losses stripped most of the companies of their liquid resources. The individual companies, thus weakened, were prevented from recovering their position by the unsound condition of the industry taken as a whole.

Too Many Packing Plants.

"This unsound condition was due to the fact that too many plants existed for the available supplies of livestock. The resulting burden of overhead prevented the weaker companies from making profits, and in most cases condemned them to further losses.

"The co-ordination of plant operations and the adjustment between volume and scale made possible by the present linking up of the companies will, it is expected,

place the industry at once on a sound profit-making basis.

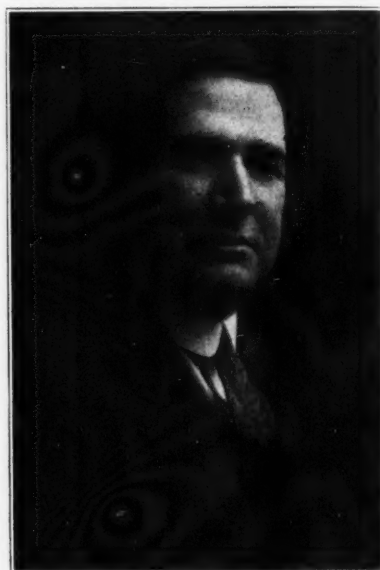
"Each of the four companies will continue to operate as heretofore. There will be no change in management. Existing sales forces will be maintained. By these means the value of good-will and brands will be fully retained.

"The Canadian packing house industry has a double function:

"(1) In the domestic field it purchases livestock from the producer, processes it, and sells the meat to the retailer.

"(2) In the export field it is the instrument through which the surplus livestock of Canada is disposed of in the market of the world.

"By reason of the present linking up of the companies, not only can each of these functions be better and more economically performed, but the industry can be made profitable. This is a matter of national importance because of the fact that it touches vitally all classes of the community. A very small margin of profit serves to keep the industry sound. An



JAMES HARRIS
Vice President Canada Packers, Ltd.

average net profit of one-quarter cent per lb. is adequate.

Controlled by Canadians.

"A most gratifying feature is that, by the proposed arrangement, the ownership and management of the companies involved passes back into purely Canadian control.

"The name of the new holding company will probably be: Canada Packers Limited. The president and general manager will be Mr. J. S. McLean of the Harris Abattoir Co. Limited. Vice-presidents will be: Mr. Jas. Harris, Mr. E. C. Fox, Mr. T. F. Matthews. These four gentlemen will comprise the executive committee of the board."

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Summer Beef Prospects

More cattle have moved into the great
pasture sections of the West this year than
last. Recent reports indicate that 10 per
cent more cattle went into the Flint Hills-
Osage pastures than last year, and that
the movement was earlier.

This indicates that there will be more
Westerns this year than last, and that they
will come earlier. The pastures are re-
ported to be in excellent condition and the
cattle making rapid gains.

Another interesting feature of the report
on this movement is that the receipts in
these pasture sections show more steers
and fewer cows and heifers, indicating that
the range men are holding their breeding
animals.

The cattle market has been strong for
some time on all grades, but particularly
so on heavy fat steers, the supply of which
has been scarce.

The scarcity of prime heavy steers re-
sulted in their again touching the \$14
mark, the highest price of the year, around
the middle of June. The meat from these
steers goes to a limited trade, and in the
past has found little outlet otherwise at
the higher prices that must be asked.

The great demand for beef is satisfied by
less highly-finished cattle, and it is gratify-
ing to know that the August and Septem-
ber run of Westerns promises a good per-
centage of steer beef carrying good grass
finish.

Poor Equipment a Liability

The economy with which the raw ma-
terial of the meat packing and by-products
plants may be processed depends, in a
very large measure, upon the efficiency of
the packinghouse mechanical equipment.

Any machine, therefore, that can be re-
placed with one that will do the work
cheaper or better ceases to be an asset. It
becomes a liability, the degree of which is
measurable by the difference in the cost of
producing on the inefficient as compared
with the efficient machine.

In many packing plants a mistaken
sense of economy, and a reluctance to
spend money to replace worn-out equip-
ment with that which is efficient and up-
to-date, is responsible for more hidden
losses than is generally appreciated—
losses which, in many cases, if prevented
would mean profits when the books are
closed at the end of the year.

There is no economy in maintaining in-
efficient equipment in service when im-
proved machinery will quickly pay for it-
self through increased production and
lower operating costs.

Inefficient equipment is costly to op-
erate. It consumes more power than

should be expected to perform the par-
ticular processing operations. It wastes
time and slows up the production of those
workers who depend on it. Its output is
comparatively low.

Workmen and mechanics who might be
employed profitably on productive work
are necessary to nurse it along and keep
it functioning. And it is a source of con-
tinual worry to the men who are re-
sponsible for results, and who would be
more useful to their employers could they
give the time and thought to constructive
thinking that they are now forced to give
to machines that should be on the scrap
pile.

Today the efficient manager does not
measure the life of a machine, a process
or a piece of equipment from the date of
its purchase. Each device must stand on
its merits and prove its right to continue
existence by its capabilities to produce at
a cost equal to, or lower than another
device designed to do the same work.

It is the old law of the survival of the
fittest, which in this case is dictated by
high production and merchandising and
competition that every day becomes more
severe.

In no field of research is greater pro-
gress being made than in chemistry and
engineering. Machines and processes to-
day highly efficient may be obsolete to-
morrow, and continual vigilance is neces-
sary to keep abreast of the times.

Many a manufacturer has found himself
in serious difficulties because he could not
produce as cheaply as a more progressive
competitor who took advantage of im-
proved equipment and methods, and who
was not reluctant to invest money for ma-
chines with which to reduce his produc-
tion costs.

New machinery costs money, of course.
But when the new equipment reduces
costs, improves the product or increases
production, the investment is soon re-
turned. On the other hand, when ineffi-
cient equipment is retained in service the
modern devices are eventually paid for
without obtaining the benefits in the shape
of greater production, lower costs and de-
creased selling resistance that could be
had with them.

Watch the performance and the operat-
ing and maintenance costs of your me-
chanical equipment. Investigate new ma-
chines, methods and devices as they are
placed on the market. Make careful com-
parisons of the performance records of the
new as compared with what you have in
operation in your plant. And don't resi-
tate to invest in improved, up-to-date,
efficient equipment when you know money
can be made by so doing.

PRACTICAL POINTS FOR THE TRADE

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Sausage Costs and Profits

How much gross profit should be realized in operating a sausage factory, also manufacturing provision specialties?

A sausage maker wants to open such a plant, but first wants an idea of the profit possibilities. He says:

Editor The National Provisioner:

The writer is contemplating opening up a provision and sausage manufacturing business. I am trying to compile some figures on the manufacture of sausage as to what we should realize as a gross profit, particularly so on long and large bologna, franks, cervelat summer sausage, boiled ham, etc.

The writer wants to know how much gross profit should be realized on a provision and sausage manufacturing business.

There is no particular basis of gross profits, but in any business the idea is to secure profits and avoid losses.

However, in the sausage end of a provision business, at least 2c per pound net should be realized on the product in order to be successful.

There are a great many things to be taken into consideration, including volume of business, competition, costs, etc.

If the product has quality and palatability, and is backed by good salesmanship, competition is not a serious factor. Under sharp competitive conditions sausage manufacturers sometimes attempt to cheapen their formulas. This is a mistake.

The most successful sausagemaker makes more on quality sausage than on cheaper grades. Once a demand is created for a high-grade product it is not difficult to increase volume, providing there is no mishap in the manufacture of the product, resulting in a sausage below standard.

Planning Sausage Operations.

In planning a sausage factory and estimating costs, there must be:

1. An estimate of the expected output in pounds or hundredweight per week or per month.
2. An estimate of the labor needed and its cost in dollars.
3. An estimate of the factory expense, including power, ice, refrigeration, light, coal, wood, sawdust, rent, taxes, telephone, the proprietor's salary, etc.

Expense of every nature required to run the business must be included.

Suppose \$450 is the total expense for the week and 1,500 lbs. of product is manufactured. Then it is easy to figure total overhead which in this case is \$3 per hundred pounds.

Figuring Sausage Costs.

To arrive at the cost of frankfurts or any other product, the total amount of beef, pork, casings, seasoning, etc., that make up the sausage formula should be figured.

It will be necessary to estimate the yield and arrive at the material cost of the finished product. Material cost plus estimated overhead of \$3 per hundredweight will give the cost of the product. To this must be added such selling expense as is incurred.

Knowing the cost of the product, it is an easy matter to fix the selling price. It is obvious, of course, that selling prices must not be materially higher than those of competitors for product of similar quality. Great variation in price is possible only in a high quality product.

As soon as this inquirer starts his factory he will have actual figures to guide him. Then administration, factory, and selling expenses should be separated so that detailed comparisons are possible. Only in this way can wastes be eliminated and profits increased.

To Check Meat Cures

A curer in the East makes the following inquiry:

Editor The National Provisioner:

Will you please tell me the proper way to stop the cure of hams and bellies after they have reached the curing age? How often should they be shifted, and on what days?

Also give me the summer soaking and smoking schedule.

A satisfactory way to check the cure of hams and bellies after they have reached cured age is to first remove the product from the curing vats and place on racks, where it is allowed to dry over night in curing temperature. Then place in tight tierces, using 40 to 50 degs. second pickle (must be sweet), after which place in freezer temperature at 5 degs. above zero or lower.

This is the old-time practice known as "back-packing," and its use is being discarded today. What has come to be recognized as the best practice for holding meat is to freeze the product green, thawing out and curing as needed.

After the product has been placed in the tight tierce in the freezer at a temperature of 5 degs. above zero, there is no need of disturbing it until it is removed from the freezer to thaw out and process.

Soaking and smoking schedules, with complete instructions for handling through the smoking process have been published in previous issues. Reprint can be secured by subscribers by sending a 2c stamp, with request to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Do you use this page to get your questions answered?

Making Sausage

Sausage-makers, small or large, are invited to use this department of THE NATIONAL PROVISIONER in obtaining information concerning the formulas, methods or details of operation. Questions will be answered promptly and in as full detail as possible. General articles on the subject of sausage-making also will be published from time to time.

Address your inquiries, suggestions or criticisms to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.

Points on Chilling Hogs

An Eastern packer wants to chill his hogs more quickly and asks some information on quick chilling. He says:

Editor The National Provisioner:

We want to know more about the quick chilling of hogs. We know this has been reviewed from time to time in THE NATIONAL PROVISIONER, but we would like some specific information as to length of time to chill, temperature of ham at bone before cutting and proper cellar temperature for curing.

The inquirer asks regarding the quick chilling of hogs, the length of time to chill, temperature of ham at bone before cutting and proper cellar temperature for curing.

Most authorities now agree that hogs can be cut in 24 hours at the most and many advocate 18 to 20 hours or less.

The air temperature may be well below freezing at the time the carcasses are put in the cooler, as the heat in the carcass will prevent any immediate freezing. Some experts advocate a temperature of 20 degs. and others 30 degs. at the time the carcasses begin going into the cooler.

Quick Chilling the Best.

The faster the chilling is done, the better, just so there is no surface freezing. The shorter the chilling time the lower the air temperature that may be used, because freezing is a process requiring time as well as temperature.

The air temperature can safely be kept below 32 degs., even as low as 25 degs. at the finish of the chilling process if the cutting is to be done promptly.

In addition to low temperatures, good air circulation is necessary. This is the only way the heat can be removed from the carcasses. They should be properly separated on the rail so that the circulation will reach all parts, but the spacing need not be great. No parts should touch.

As pointed out in a recent issue of THE NATIONAL PROVISIONER, if the cooler temperatures are pulled down in 15 or 16 hours to 28 or 29 degs. and held there, light hogs will have a temperature of 33 to 34 degs. and medium weights about 39 or 40 degs. inside ham temperatures in 18 hours. Some packers prefer to hold their hogs another hour or two. This will do no harm.

The above temperatures are based on a 30 deg. cooler when the first hogs are put in. This would naturally rise to about 40 degs. during loading and would be at that temperature when all the hogs were in the cooler and the door was shut. These temperatures are then pulled down gradually to the 28 or 29 degs. suggested.

For curing, a temperature of 36 to 38 degs. F. is regarded by many as ideal. The meat itself should be near this temperature or can be even lower before it is put in the pickle. Pumping pickle may be as low as 34 degs. A maximum temperature of 38 degs. is safe.

Reprint of articles on the quick chilling of pork and beef can be secured by subscribers by sending a 2c stamp, with request, to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Curing Beef for Ships

A packer who cures corned beef for the shipping trade asks for information on curing methods. He says:

Editor The National Provisioner:

In supplying ships we are continually confronted with the problem of furnishing corned beef in barrels that are placed aboard ship, and not kept under any refrigeration.

In some instances we have found it necessary to make allowances for spoiled goods. In the case of a tanker this barrel is oftentimes placed between decks, and will be in a temperature of around 100 to 120 degs. when passing through the tropics.

We are at present putting on a very strong brine, with a covering of rock salt on both top and bottom. We will appreciate your informing us on the proper treatment and content of brine that would overcome this difficult situation.

The inquirer does not give the cure used, or the age of the product when shipped, which are very important factors and may have a decided bearing on his trouble.

He states that a very strong brine is used, with a covering of rock salt on both top and bottom, but does not mention the strength of the brine. If the brine is too strong it will burn up the product, and if not strong enough there is a danger of spoilage.

A brine of 100 degs. strength should be used, made up of salt and nitrate of soda, eliminating sugar. The danger in using sugar when the product is subjected to high temperatures is that the pickle will become "ropy," and the product commence to spoil.

In making the pickle it will require about 2¾ lbs. salt and 1 3/100 oz. of nitrate of soda to each gallon of water, the pickle to be brought up to 100 degs. strength. The product should be fully cured before shipping.

For instance, rump butts should not be shipped under 20 days in cure, and navel ends should be cured fully 30 days before shipment is made.

Barrels containing product should be capped, both top and bottom, with a good grade of capping salt.

Boxes to Dry Cure Bacon

In connection with the dry curing of bellies, one packer asks if a pickling vat could be used. He says:

Editor The National Provisioner:

Please give us a formula for dry cured bellies, both heavy and light averages, the time to cure and the best way to cure.

Could pickling vats be used for this purpose?

It is hardly good practice to attempt to process dry cured bacon in pickling vats. To begin with, pickling vats are not the proper shape, and dry curing ingredients could not be regulated evenly, which is necessary in order to give the best results.

Special curing boxes are made by several packing house supply concerns which are entirely suitable for this purpose, and it would be economy to use them instead of trying to use pickling vats. Experiments are dangerous and costly. To get the cure evenly distributed among the meats, bacon-curing boxes are always advocated.

Detailed instruction for dry curing bellies have been printed on this page of THE NATIONAL PROVISIONER. The curing time on the different averages is incorporated in these instructions. Any average heavier than specified there will require about the same difference in time.

Operating Pointers

For the Superintendent, the Engineer
and the Master Mechanic

BEARINGS AND CLUTCHES

By W. F. Schaphorst, M. E.

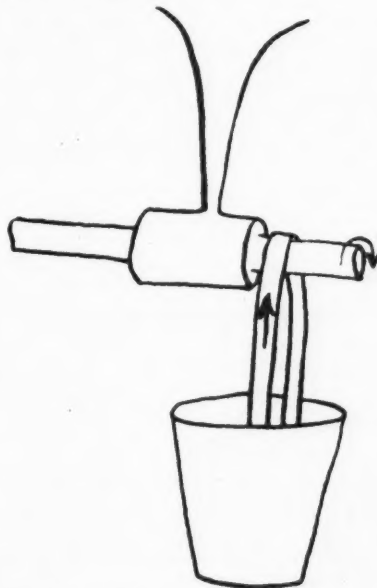
To Detect Hot Bearings.—A simple way in which to detect a hot bearing is to paint a stripe on the bearing that will change color with increase in temperature.

An engineer writing in a German paper states that such a paint is readily made from a mixture of mercuric iodide and cuprous iodide. He paints a stripe about an inch wide on the bearing. It is bright red when cold, but fades on warming to a temperature that is noticeable to the touch and disappears when the temperature reaches 140 degrees F. As soon as the color begins to fade the operator sees the danger signal and has time to correct the difficulty before serious trouble results.

Caring for Hot Boxes.—The following is a method I once saw successfully applied in a large plant: Several ordinary house fans were made to blow air against a bearing that was inclined to heat. Air is better than water for cooling bearings, in that it does not mix with or disturb the oil in any way, consequently lubrication is maintained at its most efficient point, considering the handicap. With the fans in use the temperature of the bearing would go up to about 110 degrees and stay there, whereas before the fans were employed the bearing would get so hot that it would smoke.

Fans and the application of water, however, should be only temporary makeshifts, and under no circumstances should they be used permanently simply because they "work." Get rid of the fans and water as soon as possible, because they are very expensive to maintain, as well as unsightly.

Another Method for Hot Bearings.—An excellent method for cooling where conditions allow and where water cannot be readily poured on the bearings is shown in the sketch herewith.



TO PREVENT HOT BEARINGS.

An endless belt is placed on the shaft close to the hot bearings and is allowed to hand down into a pail of cold water. As the shaft rotates as shown it causes the saturated belt to move in the direction indicated by the arrow. Cold water is thus

drawn upward onto the shaft, keeping it wet and cool.

Any flexible belt that absorbs water readily will serve the purpose. Naturally the belt should be kept as close to the hot bearing as possible. With this method there is no splashing of water and there is no mixing of the water with the lubricant.

MOTOR TRUCKS AS MEAT ADS.

(Continued from page 27.)

Trier. "One dealer said 'Be sure to tell the driver to park in front of my store when he delivers my stuff, and not to be in too much of a hurry to get away.'"

Covered Types of Trucks.

Another unusual body is that mounted on a ¾-ton chassis, and known as a "bus type" of body. It is low hung and has a sweeping stream-line effect, and carries bumpers front and rear. It is a panel type covered body. This truck contains no nickled hardware to be kept polished.

Still another type, mounted on another make of chassis, is a panel job high enough to permit ease of movement inside the truck to facilitate the removal of product for delivery. This body is particularly well adapted for use by jobbers, etc.

The tops of all panel bodies and the tops of the cabs of the open models are painted in the company's color—yellow—with the company's name on each edge of the top in red letters.

Rules for the Drivers.

"We insist that our drivers clean their motors every day," said Mr. Trier. "The motors in our trucks must be as clean as the outside of the truck. This, we believe, fosters a feeling of pride and care among the drivers.

"We protect our drivers from bad weather and make them as comfortable as we can with roomy cabs. We treat our drivers right, and so have a remarkable low turnover with them."

When asked why he had so many different kinds of trucks, and why he did not standardize on one make, as so many users do, Mr. Trier replied:

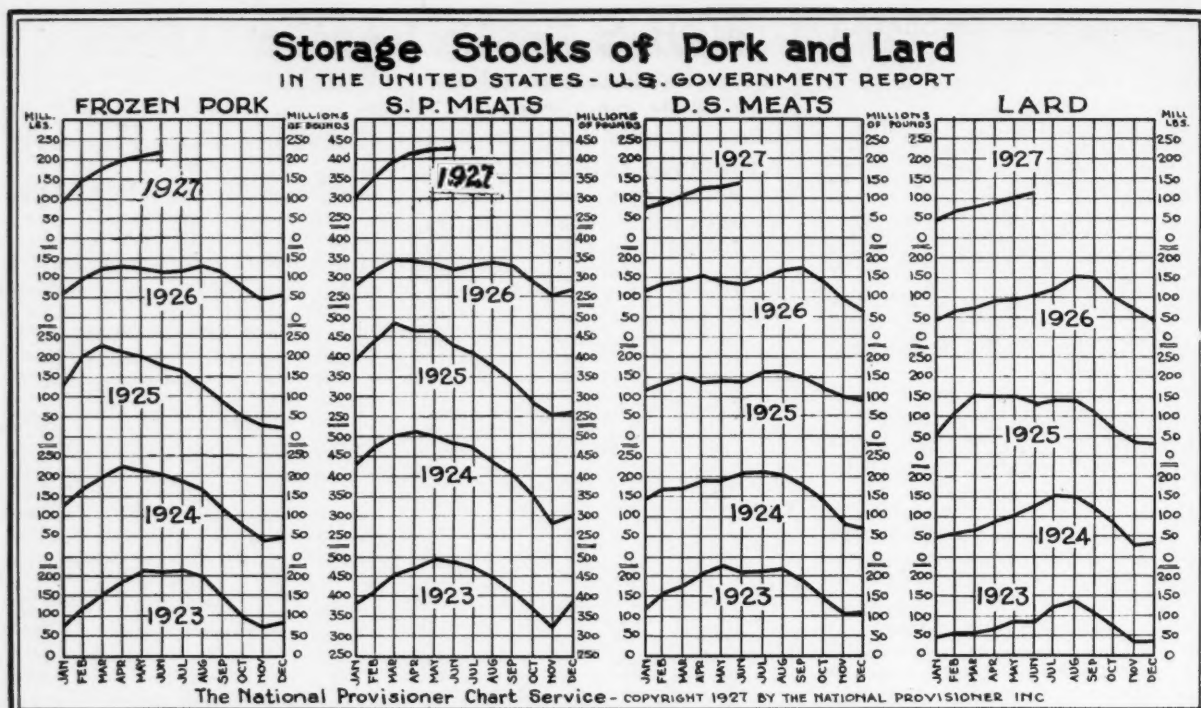
"I do not think it a good idea to standardize on one make of truck, as it hurts your trading and buying power. Also you are apt to lose out on new inventions and ideas which may be adopted in some other line of truck than that which you are using.

Disadvantage of Standardization.

"When you have only one make of trucks you are apt to receive a smaller discount on repair parts, etc., as you simply must use that make of parts or none at all. I have found that you get the best prices all around if you are able to keep a number of manufacturers guessing, to say nothing of often getting a better price.

"Our trucks are kept neat and clean at all times, and are also kept in good repair. This depends a great deal on the boss, for if the boss is sloppy, his men and his trucks will be sloppy too.

"We figure that our trucks give us better advertising than bill boards, for the trucks are constantly on the move, and it is one of the primary lessons in advertising that anything that moves attracts more attention than something that stands still. Our trucks, with their striking and attention-compelling appearance, get us lots of favorable publicity."



This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows trends in the accumulations of stocks of meats and lard on hand in the United States on the first of each month of 1927, with comparisons for the four years previous.

Stocks of frozen meats continue to increase, those on hand on June 1 being approximately 7,000,000 lbs. heavier than those of a month ago, nearly 95,000,000 lbs. heavier than a year ago, and 46,000,000 lbs. heavier than the five-year average on June 1.

Sweet pickle meats on hand show a slight decline from the stocks of a month ago but are more than 100,000,000 lbs. heavier than those of June 1, 1926, and some 17,000,000 lbs. above the five-year average on June 1.

Dry salt meats showed considerable accumulation during the month but are still well under the five-year average of that date. Stocks increased about 14,000,000 lbs. but are about 25,000,000 lbs. under the average of the past five years.

Lard in storage increased by 12,000,000 lbs. during May and is less than 5,000,000 lbs. under the five-year average of June 1. Stocks are somewhat higher than a year ago.

Comparisons of product on hand on June 1 with the five-year average of that date must take into consideration the fact that the average of that period includes the two record years of pork and lard production, and is necessarily a high average, even though some of the other years were somewhat below average.

In spite of the more limited hog runs during the first five months of 1927, product accumulations have been heavy. Sharply lower product prices do not seem to have had much influence on the situation. Either consumer demand has been lacking and packers have failed to stimulate that demand, or considerably more product has been available through

local slaughtering establishments than any statistics of production have taken into consideration.

At any rate, pork packers find themselves faced with a situation that calls for active sales effort. This effort must not only move the product, but it must find the means of getting the money out of it.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, June 17, 1927.

The general provision market continues dull. There is practically no demand for A. C. hams and picnics. Very poor demand for pure lard. Spot prices are declining on boxed meats. There is some demand for cuts prepared especially for this trade for deferred shipment, but American packers appear to be offering for future very sparingly.

Today's prices are as follows: Shoulders, square, 66s; picnics, 73s; hams, long cut, 102s; American cut, 101s; Cumberland cut, 90s; short backs, 85s; bollicies, clear, 82s; Canadian, 82s; spot lard, 66s.

BRITISH PROVISION STOCKS.

Stocks of provisions on hand at Liverpool on June 1, 1927, with comparisons for last month and last year, as estimated by the Liverpool Provision Trade Association are as follows:

	May 31, 1927.	April 30, 1927.	May 31, 1926.
Bacon	34,777 cwt.	38,420 cwt.	6,707 Bxs.
Hams	15,587 cwt.	13,044 cwt.	4,122 Bxs.
Shoulders	2,348 cwt.	5,391 cwt.	1,538 Bxs.
Lard (P. S. W.)	836 Tons.	1,101 Tons.	775 Tons.
Lard (refined)	1,865 Tons.	1,161 Tons.	1,976 Tons.

Imports into Liverpool for May:
Bacon (including shoulders), cwt. 42,386
Hams, cwt. 49,895
Lard, tons 3,904

The approximate weekly consumption Ex-Liverpool stocks is given below:

	Bacon.	Hams.	Lard,
	tons.	tons.	tons.
May, '27, cwt.	11,081	10,692	708
April, '27, cwt.	13,195	7,968	714
May, '26, boxes	4,037	2,363	793

STOCKS IN COLD STORAGE.

The figures on which the chart on storage stocks on this page is based are as follows, in pounds:

	1923.			
	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. . .	72,278,000	377,107,000	121,126,000	48,808,000
Feb. . .	120,196,000	412,806,000	155,922,000	56,266,000
Mar. . .	154,377,000	451,279,000	178,024,000	59,101,000
Apr. . .	189,115,000	469,130,000	206,429,000	66,743,000
May . .	213,224,000	499,119,000	227,728,000	85,251,000
June . .	210,645,000	483,673,000	214,453,000	84,530,000
July . .	217,074,000	473,569,000	217,862,000	123,896,000
Aug. . .	195,002,000	449,441,000	221,716,000	143,578,000
Sept. . .	148,733,000	413,798,000	191,711,000	115,860,000
Oct. . .	98,715,000	367,374,000	146,974,000	72,608,000
Nov. . .	71,616,000	325,456,000	108,850,000	55,225,000
Dec. . .	82,068,000	384,604,000	110,824,000	35,317,000

	1924.			
	Frozen pork	S. P. pork	D. S. pork	Lard
Jan.	126,783,000	432,726,000	147,487,000	49,822,000
Feb.	165,822,000	468,373,000	168,141,000	56,161,000
Mar.	199,428,000	500,658,000	168,145,000	68,557,000
Apr.	227,294,000	512,190,000	192,934,000	85,722,000
May	215,767,000	500,683,000	191,882,000	102,317,000
June	201,728,000	483,372,000	206,009,000	127,949,000
July	186,506,000	473,914,000	212,158,000	152,529,000
Aug.	164,461,000	443,795,000	202,002,000	150,243,000
Sept.	121,816,000	408,628,000	180,127,000	124,608,000
Oct.	77,986,000	351,485,000	135,702,000	83,195,000
Nov.	42,837,000	285,516,000	131,896,000	106,000,000
Dec.	48,656,000	300,264,000	76,990,000	35,042,000

	1925.	Frozen pork	S. P. pork	D. S. pork	Lard
Jan.	128,585,000	396,414,000	117,982,000	60,243,000	
Feb.	206,293,000	443,552,000	136,478,000	112,007,000	
Mar.	232,131,000	484,349,000	150,970,000	152,485,000	
Apr.	218,715,000	466,028,000	142,660,000	150,094,000	
May	201,246,000	467,395,000	145,548,000	151,499,000	
June	180,645,000	425,481,000	142,592,000	138,295,000	
July	168,527,000	407,610,000	162,618,000	145,919,000	
Aug.	131,935,000	373,227,000	164,374,000	145,924,000	
Sept.	83,078,000	338,156,000	152,555,000	114,724,000	
Oct.	54,455,000	284,592,000	128,288,000	71,338,000	
Nov.	30,174,000	255,584,000	106,204,000	38,640,000	
Dec.	26,995,000	260,641,000	96,995,000	33,311,000	

1926.				
	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. . . .	57,960,000	294,642,000	119,617,000	42,478,000
Feb. . . .	98,311,000	319,725,000	138,005,000	64,167,000
Mar. . . .	120,115,000	345,961,000	144,071,000	76,145,000
Apr. . . .	129,259,000	346,049,000	151,286,000	93,108,000
May . . .	124,569,000	338,905,000	140,324,000	98,365,000
June . . .	117,368,000	320,305,000	136,801,000	106,824,000
July . . .	120,707,000	334,305,000	148,164,000	120,327,000
Aug. . . .	133,104,000	340,687,000	168,882,000	153,572,000
Sept. . . .	119,994,000	350,828,000	172,766,000	151,253,000
Oct. . . .	77,073,000	293,106,000	143,572,000	105,558,000
Nov. . . .	49,376,000	257,726,000	98,521,000	72,355,000
Dec. . . .	55,294,000	267,787,000	67,009,000	46,826,000

1927.				
	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. . . .	97,650,000	306,904,000	86,203,000	49,992,000
Feb. . . .	149,868,000	352,051,000	86,305,000	69,495,000
Mar. . . .	177,876,000	392,642,000	101,156,000	77,103,000
Apr. . . .	193,343,000	418,724,000	124,714,000	92,090,000
May	204,608,000	435,967,000	129,637,000	96,611,000
June	211,496,000	432,492,000	143,082,000	111,775,000

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices firm—Trade moderate—Stocks liberal—Lard production heavy.

The provision market the past week has shown but little change. The tone has been fairly strong, and there has been quite prompt recovery from declines. The outside interest in the market is not large, but there has been a little more confident feeling in the market, and this has led to some gain in prices. The receipts of hogs at Western markets have continued very liberal with the total at the principal points the last week about 100,000 in excess of last year. Under the influence of the continued large receipts the price has been only about steady and packers have been able to get all the supplies they needed without bidding up the market.

Hog Receipts Heavy.

The total receipts at the principal markets since March 1st have been nearly 500,000 in excess of last year. Chicago packing for the same time has been 1,765,000, against 1,438,000 last year. The continued large receipts are bringing increased conviction that the supply back in the country is larger than has been estimated. There seems to be some evidence of the marketing of light hogs. The average weight for the week showed a loss of one pound from the previous week, and is ten pounds lighter than last year, although still heavier than two years ago.

The movement of hogs at sixty-eight markets showed an increase over last year of 544,516, and the packing at the same markets increased 488,673. The May packing total compared with the five year average showed a decrease of 75,537. The May movement of other live stock showed an increase.

Cattle Receipts Larger.

Receipts of cattle increased 60,851, and calves increased 95,081. The receipts of sheep increased 326,628. The total slaughter of calves, cattle, hogs and sheep increased for the month 640,000 head compared with the last year. This very important increase, in view of the very moderate exports, has meant a large gain in the resulting product available for the domestic consumption.

This is reflected in the large total stocks of meats on hand. The total stocks of meats in round figures are 220,000,000 lbs. in excess of last year, and nearly 20,000,000 lbs. in excess of the five year average.

As a result of the larger movement of hogs, the production of lard for the month was 14,000,000 lbs. in excess of last year, and the total supply of lard is in excess of last year. The Chicago mid-month stock of lard showed an increase of 4,104,000 lbs. with the total 50,142,000 lbs. against 42,585,000 lbs. last year.

This total supply of lard at Chicago is a product of approximately of 1,500,000 hogs, and shows that with the large movement of live stock the distribution is not taking care of the production.

Export Movement Lighter.

The export movement of products continues quite disappointing. The shipments for the past week were only 6,786,000 lbs. and of lard, 12,203,000 lbs. The price is not proving attractive enough to increase the foreign consumption in view of the liberal supply of domestic meats and fats abroad, and the large supply of vegetable fats.

The corn-hog ratio shows no improvement. With hogs under 9c a lb. and corn close to one dollar, the situation is not satisfactory and gives a good deal of color to the claims that the relative situation will result in an increased movement of hogs that will be at the expense of later supplies. The packing of hogs the past week showed a total of 840,000 compared with 740,000 the previous week, and 698,000 last year. The total packing for the summer season thus far has been 9,711,000 against 8,544,000 last year. This gain of approximately 1,200,000 hogs meant an increase in meat products of approximately 160,000,000 lbs. and an increase in lard product of 42,000,000 lbs.

PORK—Demand was rather quiet and pulls easier in the East with mess New York quoted at \$33; family, \$36@38; fat backs, \$22.50@29.

At Chicago mess was quoted at \$30.

LARD—The market was quiet and steady with export demand slow. Prime western New York quoted at \$13.25@13.35; middle western, \$13.00@13.05; city, 12½¢; refined Continent, 13¼¢; South America, 14¼¢; Brazil kegs, 15¼¢, and compound, 11¼¢. At Chicago regular lard in round lots was quoted at 10c under July; loose lard 9c under July, and leaf lard 147½ under July.

BEEF—The market was partly easier with demand only fair. At New York, mess was quoted at \$18@19; packet, \$16@18; family, \$18.50@20.50; Extra India mess, \$33@35; No. 1 canned corned beef, \$2.50; No. 2, \$4.25; 6 lbs., \$12.75; and pickled tongues, \$55@60, nominal.

SEE PAGE 41 FOR LATER MARKETS.

EUROPEAN PROVISION CABLES.

The market at Hamburg was firm, says J. E. Wrenn, American Trade Commissioner, Hamburg, Germany, in his weekly cable to the U. S. Department of Commerce. Receipts of lard for the week were 2,881 metric tons.

Arrivals of hogs at 20 of Germany's most important markets were 62,000, at a top Berlin price of 15.14 cents a pound, compared with 65,000, at 16.66 cents a pound, for the same week last year.

The Rotterdam market shows little alteration.

The total of pigs bought in Ireland for bacon curing was 17,000 for the week, compared with 19,000 for the same period last year.

The estimated slaughter of Danish hogs for the week ending June 10, 1927, was 88,000.

HAMBURG.

Stocks.	Demand.	Prices Cents per lb.
Refined lard.....Med.	Med.	14.07@14.20
Fat backs.....Lt.	Poor	"
Frozen pork livers.....Med.	Poor	4.90@ 5.22
Extra oleo oil.....Med.	Poor	14.07@14.51
Extra oleo stock.....Med.	Poor	12.70@13.16
Lard, prime steam.....Med.	Med.	"

ROTTERDAM.

Extra neutral lard.....Med.	Poor	@14.56
Refined lard.....Med.	Poor	13.83@14.01
Extra oleo oil.....Med.	Med.	@14.56
Prime oleo oil.....Hvy.	Poor	@12.58
Extra oleo stock.....Med.	Poor	12.50@13.10
Extra premier jus.....V.Hvy.	Med.	8.01@ 8.28
Prime premier jus.....Hvy.	Med.	"

LIVERPOOL.

Hams AC light.....Med.	Poor	22.57@23.44
Hams AC heavy.....Med.	Poor	22.57@23.44
Hams, long cut.....Med.	Poor	21.70@23.00
Cumberland, light.....Lt.	Med.	19.53@20.83
Cumberland, heavy.....Lt.	Med.	19.53@20.83
Square shoulders.....Med.	"	@14.11
Picnics.....Lt.	Poor	15.19@17.36
Clear bellies.....Med.	Poor	18.01@18.66
Refined lard boxes....."	Good	14.21@14.43

*Not quoted. V Very.

PACIFIC PACKERS MEET.

Enthusiastic endorsement of the ham and bacon campaign was one of the features of the Institute's divisional meeting for Western packers at the Palace Hotel, San Francisco, on June 10. Thirty-six packers attended the meeting. T. P. Breslin, chairman of the divisional committee, presided.

The program included discussions of dry rendering, sausage room practice, curing practice, cooperative food advertising, and the Institute's operating research. A list of those present follows:

D. R. Agnew, Alden & Agnew; James H. C. Allan, James Allan & Sons; J. Berkla, C. Swanston & Sons, Sacramento, Calif.; J. A. Blum, Nevada Packing Co., Reno, Nev.; J. L. Blum, Roth-Blum Packing Co.; L. C. Bougham, Cudahy Packing Co., Los Angeles; K. N. Bozza, Virden Packing Co., So. San Francisco; T. P. Breslin, Standard Packing Co., Los Angeles; R. B. Brown, Hauser Packing Co., Los Angeles.

John W. Cotton, R. P. Davis, H. J. Downiig and James T. Doyle, Virden Packing Co., San Francisco.

B. C. Darnall, Swift & Company, North Portland, Ore.; L. L. Foley, Western Meat Co., So. San Francisco; W. O. Forsyth, Armour & Company, San Francisco; W. E. Fuhrman, Humphrey Supply Co.; C. C. Garrett, Western Meat Co., So. San Francisco; F. M. Hauser and J. F. Hauser, Hauser Packing Co., Los Angeles; Ralph F. Lund, Western Meat Co., So. San Francisco; A. Mockle, Virden Packing Co., So. San Francisco; W. H. Moffat, H. Moffat Co., San Francisco; F. A. Olsen, Virden Packing Co.; H. A. Rector, Armour & Company, San Francisco; H. G. Selig, of J. G. Johnson, San Francisco; D. C. Shellove, Morris & Company, San Francisco; T. W. Smyth, Pacific Meat & Pkg. Co., Oakland, Calif.; L. J. Stoos, Cudahy Packing Co., San Francisco.

Robert Swanston and J. J. Walsh, C. Swanston & Sons, Sacramento; O. G. Watson, Oakland Meat & Pkg. Co., Oakland; J. G. Westphal, Grayson-Owen Pkg. Co., Oakland; R. W. Wright, Swift & Company, San Francisco; Chas. E. Virden, Virden Packing Co., San Francisco; G. P. Yoerk, Mohr & Yoerk.

HEARING ON CASINGS RULING.

A special committee representing the Institute of American Meat Packers, consisting of W. H. Gausselin, chairman of the Committee on Sausage, R. H. Gifford, a member of the committee on Sausage, and Harry D. Oppenheimer, left Thursday for Washington on a mission of inquiry in connection with B. A. I. Order No. 305, which will place certain restrictions on the importation of animal casings after December 1, 1927.

In Washington these men will meet a committee from New York consisting of Frank M. Firor, of Adolph Gobel, Inc.; George Schmidt, of Otto Stahl, Inc.; and A. W. Kempner, of S. Oppenheimer Company, for a conference with Dr. J. R. Mohler, Chief of the U. S. Bureau of Animal Industry.

This regulation prohibits the importation of animal casings after December 1 next "unless and until they are accompanied by a certificate bearing the signature of the national government official having jurisdiction over the health of animals in the country in which the casings originated."

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LONDON PORK SUPPLIES.

London pork supplies for the four weeks ending April 30, 1927, were 2,599 tons, which compares with a total of 3,712 tons for the same period in 1926. Imported pork and bacon made up approximately 25 per cent of the total this year,

whereas one year ago about 85 per cent was of foreign origin.

DANISH BACON EXPORTS.

Danish exports of bacon for the week ended June 11, 1927, amounted to 4,811 metric tons, all of which went to England, according to cable advices to the U. S. Department of Commerce.

Chill Hogs the Modern Way

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THOROUGHLY—To avoid souring troubles
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Chicago, Ill.

AMMONIA EXPERIMENTS.

German chemists have recently completed a series of important experiments on the decomposition of synthetic ammonia. In a series of laboratory experiments, ammonia was heated to 180 degrees and 300 degrees in an autoclave of three liters and the decomposition noted.

No difference was observed between synthetic and gas ammonia. The experiments proved that the accumulation of gas at certain plants was not due to the decomposition of synthetic ammonia as had been supposed. The tests were made at the instigation of the German Refrigerating Association.—*Refrigeration.*

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending June 11, 1927, with comparisons, are reported by the U. S. Department of Commerce as follows:

	Week ending— June 11, 1927. M lbs.				to June 1, 1927. M lbs.			
	June 11, 1927.	June 12, 1927.	May 4, 1927.	June 11, 1927.	June 1, 1927.	June 1, 1927.	June 1, 1927.	June 1, 1927.
HAMS & SHOULDERS, INCLUDING WILTSHIRES.								
Total	1,671	1,525	1,940	40,679				
To Belgium				34				
United Kingdom	1,600	1,290	1,730	43,511				
Other Europe	10			244				
Cuba	49	146	86	3,026				
Other countries	12	80	124	2,864				
BACON, INCLUDING CUMBERLAND.								
Total	1,632	3,781	1,246	47,995				
To Germany		390	25	2,397				
United Kingdom	1,523	3,206	1,061	27,372				
Other Europe	43	112	123	7,864				
Cuba				1	7,574			
Other countries	66	70	36	2,788				
LARD.								
Total	10,917	9,553	17,075	311,045				
To Germany	3,999	2,952	5,876	82,701				
Netherlands	1,087	56	753	21,533				
United Kingdom	3,439	4,582	6,874	100,732				
Other Europe	585	96	263	24,106				
Cuba	1,118	1,559	1,561	35,082				
Other countries	689	338	1,748	37,891				
PICKLED PORK.								
Total	508	345	449	10,275				
To U. Kingdom	53	22	141	1,612				
Other Europe	3			207				
Canada	190	285	183	2,664				
Other countries	262	38	125	5,792				

TOTAL EXPORTS BY PORTS WEEK JUNE 11.

	Hams and shoulders, Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	1,671	1,632	10,917
Boston			508
Detroit	1,104	890	1,468
Port Huron	398	298	2,143
Key West	40		1,060
New Orleans	12	2	489
New York	18	682	5,590
Philadelphia			191

DESTINATION OF EXPORTS.

	Hams and shoulders, Bacon, M lbs.	Lard, M lbs.
Exported to:		
United Kingdom (total)	1,600	1,523
Liverpool	754	1,044
London	212	108
Manchester	68	18
Glasgow	329	225
Other United Kingdom	237	128
Exported to:		
Germany (total)		3,999
Hamburg		3,549
Other Germany		450

CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on June 14, 1927, with comparisons, are reported by the Chicago Board of Trade as follows:

	June 14, 1927.	May 31, 1927.	June 14, 1926.
Mess pork, new, made since Oct. 1, '26.			
brls.	358	308	315
P. S. lard, made since Oct. 1, '26.			
Oct. 1, '26, lbs.	42,253,772	37,392,163	37,375,169
P. S. lard, made Oct. 1, '26, to Oct. 1, '26.	3,612,227	3,612,227	
Other kinds of lard	4,276,165	5,013,918	5,200,817
S. R. sides, made since Oct. 1, '26.			
Oct. 1, '26, lbs.	1,217,500	710,000	246,600
D. S. cl. bellies, made since Oct. 1, '26.	19,158,166	17,339,772	18,399,332
D. S. rib bellies, made since Oct. 1, '26.	4,372,961	3,385,968	3,090,901
Ex. sh. cl. middles, made since Oct. 1, '26.			
Oct. 1, '26, lbs.	250,555	285,262	440,839

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—The market for tallow the past week has been moderately active but very steady with a fair turnover in extra New York on a basis of 7½¢ f.o.b. Offerings on the whole were moderate with sellers, in some cases, inclined to hold for better levels, while consumers appeared to be meeting the market but showing no disposition whatsoever to pay advances. Generally, sentiment leaned toward a steady tone for the near future, and the steadiness in surrounding commodities continued more or less of a helpful influence.

At New York special was quoted at 7½¢ nominal; extra, 7½¢, and edible at 8¢. At Chicago, the market continued dull but firm on high grade tallow, while the situation was unchanged from the previous week on prime packer. At Chicago, edible was quoted at 8½¢; fancy, 8½¢; prime packer, 7½¢; No. 1, 7½¢; No. 2, 6½¢.

At the London auction on Wednesday, June 15, 1,179 casks were offered and 422 casks sold at prices 6d to 2s lower than the previous week, with mutton quoted at 35@36s; beef, 35@38s, and good mixed, 33@35s.

At Liverpool Australian tallow showed little or no change with fine quoted at 38s and good mixed, 34s 10½d.

STEARINE—The market was moderately active and steady in the East with sales report at 9½¢ and 9½¢, with the market quoted at 9½¢. At Chicago, the market was quiet and steady with oleo quoted at 9½¢.

OLEO OIL—The market was quiet but offerings were limited and firmly held with prime New York quoted at 13¼¢; medium, 12½¢; lower grades, 10¼¢.

At Chicago extra was quoted at 13¼¢.

SEE PAGE 41 FOR LATER MARKETS.

LARD OIL—Demand was rather limited but the undertone was steady with firmer raw materials. Edible, New York, quoted at 14½¢; extra winter, 12¼¢; extra, 11½¢; extra No. 1, 11½¢; No. 1, 10½¢; and No. 2, 10¢.

NEATSFOOT OIL—A steady market but a hand to mouth trade was generally reported. Pure New York at 13¼¢; extra, 11½¢; No. 1, 10½¢, and cold test, 17¼¢.

GREASES—A quiet and barely steady market ruled again this week, with buyers and sellers apart. Offerings were not pressed, but demand was rather slow considering steadiness in other directions. Buying appears to be mainly for present needs.

At New York yellow and choice house was quoted at 6½¢; A white, 7½¢; B white, 7½¢, and choice white, 9½¢.

At Chicago the market on greases was dull but firm. At Chicago choice white was quoted at 8¼¢; A white, 7¼¢; B white, 7¼¢; tallow, 6½¢; brown, 6¼¢.

LARD AND GREASE EXPORTS.

Exports of lard from New York, June 1, 1927, to June 15, 1927, 16,579,279 lbs.; tallow, none; grease, 2,772,800 lbs.; stearine, 40,800 lbs.

Packhouse By-Products

Chicago, June 16, 1927.

Blood.

Little change reported in this market during the past week.

Unit Ammonia.
Ground and unground..... @4.25

Digester Hog Tankage Materials.

This market is slow with offerings still light. Bulk of high grade material is holding comparatively firm.

Unit Ammonia.
Ground, 11 to 12% ammonia..... \$4.50@4.75
Ground, 6 to 10% ammonia..... 4.25@4.75
Unground, 11 to 13% ammonia..... 4.40@4.50
Unground, 6 to 10% ammonia..... 4.00@4.75
Liquid stick, 7 to 11% ammonia..... 3.25@3.50

Fertilizer Materials.

Very little trading is reported in this market, which is extremely inactive.

Unit Ammonia.
High grade, ground, 10-11% ammonia..... \$3.00@3.15
Lower grade, ground & ungrd. 6-9% am. 2.80@2.90
Hoof meal..... 2.75@3.10

Bone Meals.

A good demand featured the bone meals market, with supplies short.

Per Ton.
Raw bone meal..... \$32.00@55.00
Steam, ground..... 30.00@45.00
Steam, unground..... 26.00@34.00

Cracklings.

Cracklings are very scarce with offerings light.

Per Ton.
Hd. prod. & exp. ungrd., per unit protein \$1.10@1.20
Soft pressed pork, ac. grease and quality 80.00@85.00
Soft pressed beef, ac. grease and quality 50.00@55.00

Horns, Bones and Hoofs.

This market remains quiet, as it has been for the past few weeks.

Per Ton.
Horns..... \$50.00@175.00
Round shin bones..... 45.00@ 50.00
Flat shin bones..... 42.00@ 45.00
Thick, blade and buttock bones..... 40.00@ 45.00
Cattle hoofs..... @ 35.00
(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

A brisk demand continues for cattle jaws, skulls and knuckles.

Per Ton.
Kip and calf stock..... \$32.00@42.00
Rejected manufacturing bones..... 45.00@47.50
Horn piths..... 39.00@41.00
Cattle jaws, skulls and knuckles..... 39.00@40.00
Sinews, pizzles and hide trimmings..... 26.00@27.00

Animal Hair.

This market continues very quiet, as it has been for the past several weeks, with little interest being shown, and practically no trading.

Per Pound.
Coll and field dried..... 2 @4¢
Processed grey..... 4 @7½¢
Black dyed..... 5 @8¢
Cattle switches, each..... 3½ @5¢
*According to count.

Pig Skins.

Market for strips, scrap and trimmings dull. Demand for No. 1 strips is good.

Per Pound.
Tanner grades..... 7 @7½¢
Edible grades, unassorted..... @ 4½¢

EASTERN FERTILIZER MARKET.

(Special Report to The National Provisioner.)

New York, June 15, 1927.—Ground dried blood is offered at lower prices, both with respect to domestic and foreign productions, but offerings are rather limited. Tankage, both domestic and South American, is scarce and prices are holding up quite well. The domestic production around here is very much below last year's output.

The importers are practically cleaned out of spot nitrate of soda at all ports and resale lots have been bringing anywhere from \$2.65 to \$2.90, ex vessel Atlantic ports. July arrivals are quoted from \$2.25@2.55 depending upon the ports.

Both foreign and domestic bonemeal (steamed) is hard to obtain for shipment over the next few months, and higher prices are asked for later shipment.

Cracklings are well sold up for this and next month.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending June 11, 1927, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef.....	388	
Canada—Calf carcasses.....	3,056	
Canada—Calf livers.....	7,423 lbs.	
Canada—Beef livers.....	320 lbs.	
Canada—Smoked pork.....	5,753 lbs.	
Canada—Bacon.....	112 lbs.	
Italy—Capicola.....	2,200 lbs.	
Italy—Sausage.....	13,317 lbs.	
Italy—Hams.....	4,423 lbs.	
Italy—Bacon.....	79 lbs.	
France—Bacon.....	80 lbs.	
France—Puree of liver.....	231 lbs.	
Germany—Hams.....	501 lbs.	
Germany—Sausage.....	9,386 lbs.	
Norway—Meat cakes.....	2,612 lbs.	
Uruguay—Oleo stocks.....	33,960 lbs.	
Uruguay—Corned corn beef.....	739,290 lbs.	
Uruguay—Jerked beef.....	4,039 lbs.	
Argentina—Oleo stocks.....	6,460 lbs.	
Argentina—Canned corn beef.....	12,000 lbs.	
Paraguay—Soup stock.....	4,400 lbs.	
Paraguay—Canned beef.....	145,825 lbs.	
Brazil—Canned corned beef.....	572,594 lbs.	

What equipment is needed in refining vegetable oils? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

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Manual control of temperature of water in tanks and vats causes unseen but very great losses which might just as well be converted into added profits.

Only Automatic control can do this. Depending on workmen to watch temperature is never satisfactory and always expensive.

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MARGARINE IN THE DIET.

President B. S. Pearsall, in his annual address before the Institute of Margarine Manufacturers' convention at Washington, said:

"The most important research work ever undertaken by any nutrition worker, public health or child welfare agency in any country to help solve the problem of what diet provides adequate nutrition for growing boys and girls has just been concluded and reported by the Medical Research Council of England.

"This research work consisted of feeding seven different groups of boys on as many different diets for a period of four years under the scientific observation of nutrition workers of international reputation. A plain and economic diet of bread, meat, vegetables, margarine and a pint of milk a day produced by far the greatest growth in weight and height, and the most satisfactory condition of health and spirit of any of the seven diets used in the experiments."

APRIL MARGARINE PRODUCED.

Margarine production for April, 1926 and 1927 has been estimated by the Bureau of Internal Revenue, from the sale of stamps, as follows:

	Apr., 1926.	Apr., 1927.
Oleomargarine, colored	915,346	1,030,455
Oleomargarine, uncolored	19,529,680	22,236,324
Total	20,445,026	23,266,779



Protect the Product

HY-GLOSS Paraffined Cartons are unexcelled; are used by the leading Oleo Manufacturers of the country. They attract the attention of the discriminating buyer.

**National
Carton Company
Joliet, Ill.**

OLEOMARGARINE MATERIALS.

The total of raw materials used in the manufacture of oleomargarine in the United States for the years ending June 30, 1924, 1925 and 1926, as compiled by the U. S. Bureau of Agricultural Economics, are reported as follows:

	1924 Pounds.	1925 Pounds.	1926. Pounds.
Oleo oil	52,264,573	44,102,320	47,418,248
Coconut oil	83,059,335	79,449,432	98,307,340
Cotton oil	20,640,341	20,965,709	25,008,341
Peanut oil	5,656,488	4,591,937	5,257,202
Oleo stearin	5,316,728	5,249,676	5,315,502
Neutral lard	32,210,041	25,673,625	25,172,425
Oleo stock	2,755,798	3,182,637	3,082,251
Butter	1,900,307	1,506,063	2,330,320
Milk	69,089,727	61,923,973	72,662,310
Mustard oil	38,245	27,181	33,645
Palm oil	26,432	*346,904	*1,125,550
Edible tallow	23,576	110,875	93,038
Sesame oil	347,719	268,381	185,720
Corn oil	457,170	196,332	173,753
Soy-bean oil	40	700	700
Salt	20,592,762	18,724,864	20,592,622
Sugar	280	57,994	58,657
Soda	57,466	334	315
Vanilla	97	38,135	40,763
Coloring	26,116	14,367
Misc.
Total	204,463,247	206,233,779	307,459,772

*Stated as palm oil in 1925. 1926 includes palm oil and palm kernel oil as follows: Palm oil, 860,734 lbs.; palm kernel oil, 267,816 lbs.

MISSISSIPPI CRUSHERS TO MEET.

The Mississippi Cotton Seed Crushers' Association will hold its annual convention at the Buena Vista Hotel, Biloxi, Miss., July 6th and 7th, 1927. President George has in process of arrangement a program covering questions that are strictly up to the entire industry of the state for consideration, such as trading rules as adopted at Memphis; insurance, general investigation of all cottonseed and cottonseed products freight rates, as well as constructive matters that should have more attention if the oil mill business is to go forward.

At this meeting will be present President Wilbor, Vice-President Byram and General Counsel Benet of the Interstate Association, and other notables.

COTTONSEED PRODUCTS CENSUS.

Cottonseed products manufactured and on hand at oil mills in the United States, by states for the 1926-27 season to April 30, are reported by the U. S. Department of Commerce as follows:

MANUFACTURED AUG. 1 TO MAY 31.

	Crude Oil (pounds)	Cake & Meal (tons)	Hulls (tons)	Linters (rg bales)
U. S.	1,826,909,116	2,740,137	1,800,255	1,018,803
Ala.	111,864,784	155,494	111,019	52,547
Ark.	10,601,563	24,701	14,909	9,175
Calif.	136,886,511	193,830	139,498	73,431
Ga.	26,164,308	42,762	19,188	15,020
La.	208,241,333	282,815	191,081	115,662
Miss.	69,728,498	97,476	72,489	38,817
N. C.	214,118,278	285,317	205,131	112,727
N. C.	135,683,977	204,506	108,914	71,917
Okl.	139,829,801	267,413	164,467	87,901
S. C.	93,518,682	144,728	72,840	55,800
Tenn.	107,486,329	149,832	112,457	67,010
Tex.	511,454,680	840,344	549,100	298,160
Other	35,320,372	51,219	38,573	20,356

ON HAND AT OIL MILLS, MAY 31.

	Crude Oil (pounds)	Cake & Meal (tons)	Hulls (tons)	Linters (rg bales)
U. S.	41,080,738	149,467	219,784	122,094
Ala.	1,144,275	11,186	15,915	13,209
Ark.	9,165	3,396	2,290	2,574
Calif.	4,583,082	11,433	12,377	8,189
Ga.	80,407	9,368	10,250	7,106
La.	3,430,602	15,350	18,254	13,148
Miss.	819,739	2,067	6,268	1,556
N. C.	9,177,819	11,193	15,144	6,283
N. C.	2,648,680	8,694	21,510	7,286
Okl.	6,935,488	17,504	23,346	14,836
S. C.	1,203,316	12,293	11,765	11,726
Tenn.	1,026,546	8,959	15,483	5,818
Tex.	9,511,606	31,305	64,065	28,575
Other	1,137,950	6,769	5,147	1,788

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, June 14, 1927.—Latest quotations on chemicals and soap supplies:

Lagos palm oil in casks of about 1500 lbs., 8¼@8½c lb.; olive oil foots, 9¼@10c lb.

East India Cochin cocoanut oil, 15@15¼c lb.; Cochin grade cocoanut oil, domestic, 10½@10¾c lb.; Ceylon grade cocoanut oil, 10¼@10½c lb.

Prime summer yellow cottonseed oil, 10¾@11c lb.; raw linseed oil, 11.7@12.2c lb.

Extra tallow, f.o.b. seller's plant, 7½c lb.; dynamite glycerine, nom. 23¼@23½c lb.; chemically pure glycerine, nom. 25¼@26c lb.; saponified glycerine, nom. 17½c lb.; crude soap glycerine, nom. 16@16¼c lb.; prime packers' grease, nom. 6½@6¾c lb.

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VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association

Trade Moderately Active—Market Irregular—Sentiment Mixed—Cash Trade Poor—Crude Oil Tight—Government Report Bearishly Construed.

A moderate trade and mixed operations featured cotton oil the past week, prices backing and filling over a moderate range and holding rather steadily, with the July delivery in demand from commission houses and with liquidation not as aggressive as had been anticipated.

Longs in the nearbys took advantage to liquidate on the swells, which tended to hold the market in check, but it was not until the Government report made its appearance that prices showed any particular weakness. Outside conditions, however, were again generally strong, sufficiently so to offset the Government report and bring about a rally from the lows of the week, with the strength in cotton and corn having considerable influence, while more attention was given reports of increasing boll weevil activities in a good part of the cotton territory.

The buying of July more or less mystified the trade and tended to make for a better feeling around the ring regarding the immediate future as the impression gained ground that the buying was for the account of mid-western refiners. Buying of the later deliveries was mostly of a local character, while there was buying in August and Sept. credited in part to holders of the July delivery.

Cash Business Small.

Throughout the week, the volume of cash business was small and induced some selling on the swells, especially by those who were impressed with the continued large stocks remaining in the country with the visible supply more than double that at this time last year. It was this feature which offset the better than expected consumption last month as well as the belief that June distribution will be somewhat smaller than that in May. The slowness in consuming demand is believed to be due partly to the fact that buyers are well

stocked at present and that the statistical position is against their increasing their holdings at this time.

A little more interest from the fish packing industry was noted this week, with some fair sized bids in the market and while confirmation was lacking, there was a feeling that a fair business had been accomplished. The takings by this quarter will bear some watching, particularly with the liberal stocks in store here now and expectations that further quantities will come here for delivery on July contracts.

The open interest in the July delivery is still estimated in the neighborhood of 100,000 bbls. The gossip around the ring has been that a great many of the July longs have made up their minds to hold on until the oil is tendered. This, it is felt, places the refiner in a position where he will be forced to deliver some oil in order to get his hedges back.

How much oil might be delivered is yet questionable but one feature worth mentioning is the fact that certain refining interests are showing no anxiety whatsoever and are still confident of the July delivery widening its discount materially under September.

Crude Market Tight.

The crude markets continued very tight and actual oil in the south not easy to buy. In the Southeast and Valley the market was 8c without bringing out any oil, while in Texas 8c was bid, with moderate sales at that level. The crude situation, however, is not an important factor at this time of the year, and in view of the fact that there is over 1,000,000 bbls. of refined oil on hand.

While the drouth in western Texas was broken there were further rains in other sections where not wanted. The weather had been rather cool in some parts, but the weekly weather report was about the most favorable one for the season to date, although a feature of the report was the mentioning of more activity of weevils and the latter will bear close attention from this time forward not only in cotton, but in cotton oil as well.

The weather in the south, owing to the backward start, is more of a factor on the general situation, than the oil trade has looked upon it so far, and the recent rainy weather it is feared will result in numerous scares from time to time of weevil and other pests.

The Census Bureau report on cottonseed oil and its products is as follows:

COTTONSEED.			
	1926-27.	1925-26.	
Stock August 1.....	24,000	32,000	
Received at mills.....	6,286,000	5,485,000	
Crushed same time.....	6,108,000	5,451,000	
On hand May 31.....	173,000	57,000	

CRUDE OIL.			
	1926-27.	1925-26.	
Stock August 1.....	8,406,000	4,847,000	
Produced 10 months.....	1,826,909,000	1,583,942,000	
Shipped out same time.....	1,787,004,000	1,578,172,000	
Stock May 31.....	73,031,000	29,437,000	

REFINED OIL.			
	1926-27.	1925-26.	
Stock August 1.....	145,004,000	173,549,000	
Produced 10 months.....	1,553,448,000	1,311,969,000	
Stock May 31.....	507,844,000	259,203,000	
Crude oil exports—10 mo.....	26,832,000	34,742,000	
Refined oil exports—10 mo.....	16,190,000	20,062,000	

REFINED COTTONSEED OIL CONSUMPTION.			
	1926-27.	1925-26.	
Stock August 1.....	145,004,000	173,549,000	
Produced 10 mo.....	1,553,448,000	1,311,969,000	
Stock May 31.....	1,609,351,000	1,485,518,000	
Stock May 31.....	507,844,000	259,203,000	
Consumed dom.—export			
10 mo.....	1,191,407,000	1,226,315,000	
Equal in barrels.....	2,075,000	3,067,000	

*Reported only to the end of April.

Total disappearance of refined oil for the month 287,000 bbls., against 206,000 bbls. the previous month and 247,000 bbls. last year.

The visible supply of oil and seed equals 1,551,000 bbls. against 1,814,000 bbls. last year and 750,000 bbls. last year.

The total disappearance of refined crude and seed was apparently 306,000 bbls. for the month.

The visible supply is figured on the basis of 295 lbs. of oil per ton of seed and 10 per cent refining loss. Last year 290 lbs. and 10 per cent refining loss.

COTTONSEED OIL—Market transactions:

Friday, June 10, 1927.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—			—Closing—	
Spot	925 a	950
June	925 a	950
July	5000	944	934	942 a	944
Aug.	1500	969	960	965 a	970
Sept.	6500	989	978	987 a	986
Oct.	1500	1001	995	1002 a	1003
Nov.	1500	1003	995	1001 a
Dec.	2900	1015	1012	1012 a
Jan.	3300	1024	1013	1014 a	1020
Total Sales, including switches, 22,200					
bbls. P. Crude S. E. 8c bid.					

ASPEGREN & CO., Inc.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

REFINED COTTON SEED OIL CRUDE

ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

**Bulk Delivery
Stabilized Differences
Bonded Deliveries
Clearing of Contracts
Expert Supervision
Ample Storage
Prompt Executions
Broadening Market**

—these are some of the outstanding features of the New Orleans Refined Cotton Seed Oil Market. Important traders all over the country are coming in, and the range of prices for a week shows the increasing volume of trading in all active months.

**Always Use Your Cotton
Oil Market!**

New Orleans Cotton Exchange

Saturday, June 11, 1927.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—	—Closing—			
Spot			915 a		
June			915 a	940	
July	1400	942	937	937 a	
Aug.			960 a	965	
Sept.	400	984	981	980 a	981
Oct.	600	1000	999	997 a	999
Nov.			995 a	1005	
Dec.			1005 a	1010	
Jan.			1010 a	1016	

Total Sales, including switches, 2,400 bbls. P. Crude S. E. 8c bid.

Monday, June 13, 1927.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—	—Closing—			
Spot			910 a	930	
June			910 a	930	
July	1900	926	922	923 a	925
Aug.	200	950	950	945 a	953
Sept.	2800	970	965	965 a	
Oct.			981 a	990	
Nov.	100	975	975	975 a	985
Dec.	500	993	987	989 a	994
Jan.	100	999	999	992 a	1005

THE EDWARD FLASH CO.

29 BROADWAY

NEW YORK CITY

BROKERS EXCLUSIVELY

ALL VEGETABLE OILS

In Barrels or Tanks

COTTON OIL FUTURES

On the New York Produce Exchange

Total Sales, including switches, 5,600 bbls. P. Crude S. E. Nom'l.

Tuesday, June 14, 1927.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—	—Closing—			
Spot			920 a	935	
June			920 a	935	
July	2500	935	925	929 a	
Aug.	1300	960	954	957 a	960
Sept.	1700	976	966	973 a	
Oct.	2700	991	987	988 a	
Nov.			988 a	990	
Dec.	1300	1000	995	996 a	1000
Jan.	100	1007	1007	1000 a	1010

Total Sales, including switches, 9,600 bbls. P. Crude S. E. 8 Nom'l.

Wednesday, June 15, 1927.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—	—Closing—			
Spot			925 a	940	
June			925 a	940	
July	3500	939	925	939 a	
Aug.	1900	965	953	965 a	
Sept.	1700	982	966	982 a	981
Oct.	900	996	981	995 a	996
Nov.	100	996	996	995 a	996
Dec.	600	1005	992	1003 a	1006
Jan.	300	1000	999	1009 a	1013

Total Sales, including switches, 9,000 bbls. P. Crude S. E. 8 Nom'l.

Thursday, June 16, 1927.

	Sales.	High.	Low.	Bid.	Asked.
	—Range—	—Closing—			
Spot			925 a	940	
June			925 a	940	
July	942	934	936 a	939	
Aug.	1761	960	960 a		
Sept.	984	978	979 a		
Oct.	999	993	993 a	996	
Nov.			991 a	995	
Dec.	1003	1000	1000 a		
Jan.			1005 a	1012	

SEE PAGE 41 FOR LATER MARKETS.

COCONUT OIL—Demand was very slow and the market dull and featureless. Offerings were limited but buyers continued to hold off. Steadiness featured other oils and greases.

At New York tanks were quoted 8½¢@8¼¢. At the Pacific Coast nearby tanks quoted, 8¢@8¼¢.

CORN OIL—Trade was slow but the market firm with offerings strongly held and prices quoted at 8½¢@8¼¢ f.o.b. mills.

SOYA BEAN OIL—The market was very quiet but a steady tone prevailed due to lack of pressure of supplies and firmness in other directions. Consumers were inclined to look on.

At New York barrels were quoted at 12¢@12¼¢. At the Pacific Coast the market was quoted at 9¼¢.

PALM OIL—Trade was fair to quiet but the market ruled rather firm with offerings well held and no pressure from abroad. Tallow held well and was helpful.

At New York, Nigre spot casks were quoted at 7¼¢; shipment, 6¼¢@6.90¢; Lagos spot, 8¢, and shipment, 7¢@7¼¢.

PALM KERNEL OIL—Demand was slow the past week but there was no undue pressure and prices showed little change.

At New York spot casks were quoted

at 8¼¢; shipment, 8.85¢, while bulk oil was quoted at 8.65¢@8.70.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

OLIVE OIL—The market was barely steady with trade dull. Sellers were quoting 8¼¢ for all positions, while buyers were trying to shade the market but with little or no success.

COTTONSEED OIL—Spot oil at New York was dull with demand very quiet and buyers not inclined to take hold. Offers were not large but there is quite a little oil in store here. Southeast crude quoted 8¢ nominal; Valley, 8¢ bid; Texas, 8¢ sales and bid.

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., June 16, 1927.—The government consumption report for May exceeded expectations with the disappearance over 300,000 barrels. With a liberal supply of cotton oil and a low price level compared with lard and other fats, consumption of oil during the next four months probably will be considerably larger than during the same period last year, leading gradually to higher prices, especially if the moderate size of the cotton crop is confirmed, due to floods in three states, drought in West Texas and the reduction acreage and less fertilizer used.

Much better inquiry ruled during the past week for refined with buyers and sellers about ¼ cent apart. However, buying orders accumulating with bleachable scarce on account of the large percentage of recent receipts being off quality crude.

The New Orleans future market is active with liquidation of July in an orderly manner considering the enormous opening interest in July a few weeks ago. It is nothing short of remarkable the way this month has acted, and no declines of importance are now expected in July New Orleans. Crude is no longer a factor in the market.

There is good buying of new crop September, October and December New Orleans by cotton houses most of which expect 20 cents for October cotton, and fully 2 cents a pound advance in cotton oil.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., July 16, 1927.—Crude inactive at 8¢ Valley; 41 per cent meal, \$37.00, and loose hulls, \$3.00 f.o.b., Memphis.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., June 16, 1927.—No changes in market from last week. General rains over all Texas excepting extreme Southwest. Conditions favorable for cotton, though markets not very active.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, June 1, 1927, to June 15, 1927, 200 bbls.

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

Puritan, Winter Pressed Salad Oil
Boreas, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow

White Clover Cooking Oil
Marigold Cooking Oil
Jersey Butter Oil
Moonstar Coconut Oil

P&G Special (Hardened) Coconut Oil

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KANSAS CITY, KAN.
MACON, GA.
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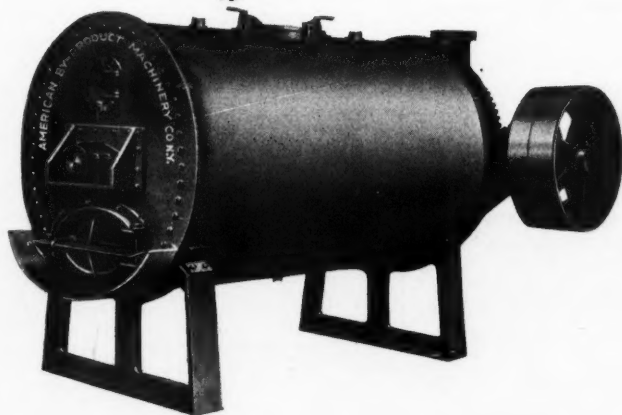
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Chicago

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NEW YORK

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CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 6.....	25,712	3,574	67,926	4,637
Tues., June 7.....	9,694	3,130	42,583	5,780
Wed., June 8.....	10,541	2,682	22,675	11,532
Thur., June 9.....	9,066	3,399	30,644	7,890
Fri., June 10.....	1,797	1,056	21,162	12,673
Sat., June 11.....	289	228	4,430	4,424
Total last week.....	57,058	13,699	139,821	48,300
Previous week.....	49,828	13,846	141,619	47,702
Year ago.....	54,963	18,054	124,238	67,939
Two years ago.....	49,175	18,280	146,278	58,518

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 6.....	7,316	11	7,069	648
Tues., June 7.....	3,283	11	4,878	418
Wed., June 8.....	3,662	52	2,707	490
Thur., June 9.....	2,444	43	4,833	997
Fri., June 10.....	1,028	1	4,988	1,596
Sat., June 11.....	279	1	1,212	158

Total last week.....	17,862	106	25,717	4,447
Previous week.....	15,534	160	20,846	4,482
Year ago.....	15,704	30	25,282	10,284
Two years ago.....	11,931	472	26,576	3,969

Receipts at Chicago Stock Yards thus far this year to June 11, with comparative totals:

	1927.	1926.
Cattle.....	1,276,572	1,327,096
Calves.....	352,196	399,207
Hogs.....	3,542,283	3,359,252
Sheep.....	1,618,135	1,801,064

Combined weekly hog receipts at eleven markets for week ending June 11, with comparisons:

Week ending June 11.....	606,000
Previous week.....	639,000
1926.....	516,000
1925.....	588,000
1924.....	690,000
1923.....	657,000
1922.....	629,000

Combined receipts at seven markets for the week ending June 11, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending June 11.....	161,000	530,000	163,000
Previous week.....	175,000	526,000	151,000
1926.....	185,000	443,000	179,000
1925.....	168,000	507,000	146,000
1924.....	190,000	557,000	165,000
1923.....	165,000	537,000	130,000
1922.....	193,000	519,000	181,000

Combined receipts at seven points for the year to June 11, with comparisons:

	*Cattle.	Hogs.	Sheep.
1927.....	3,859,000	11,138,000	4,314,000
1926.....	4,293,000	10,837,000	4,597,000
1925.....	4,134,000	13,312,000	4,355,000
1924.....	4,327,000	15,539,000	4,200,000
1923.....	4,307,000	14,914,000	4,500,000
1922.....	3,997,000	11,016,000	4,145,000

*Previous to 1927 calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts, average weight and top average price for hogs, with comparisons:

	Average Number weight—	Prices— received lbs. Top. Average.
*This week.....	190,000	224 \$ 9.35 \$ 8.80
Previous week.....	141,619	244 9.80 9.20
1926.....	124,238	253 15.00 14.45
1925.....	146,278	235 12.65 12.10
1924.....	176,242	237 7.50 7.00
1923.....	181,325	240 7.30 6.65
1922.....	170,854	259 10.80 10.35
Av. 1922-1926.....	159,800	241 \$10.60 \$10.15

*Receipts and average weight for week ending June 11, 1927, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
*Week ending June 11.....	\$11.05	\$ 8.80	\$ 6.25	\$17.30
Previous week.....	10.75	9.20	6.00	14.20
1926.....	9.60	14.45	6.10	17.70
1925.....	10.45	12.10	5.90	15.00
1924.....	9.75	7.00	5.00	16.50
1923.....	10.00	*6.65	5.65	15.65
1922.....	8.90	10.35	6.75	11.35
Av. 1922-1926.....	\$ 9.75	\$10.10	\$ 5.95	\$15.25

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending June 11.....	39,400	164,500	40,620
Previous week.....	34,294	120,673	40,275
1926.....	38,959	98,956	57,000
1925.....	37,244	119,702	54,549
1924.....	42,500	137,514	55,200

*Saturday, June 11, estimated.

Chicago packers hog slaughters for the week ending June 11, 1927:

Armour & Co.....	31,400
Anglo American.....	3,400
Swift & Co.....	21,300
Hammond & Co.....	7,500
Morris & Co.....	10,500
Wilson & Co.....	15,000
Boyd-Lunham.....	7,400
Western Packing Co.....	10,900
Roberts & Oak.....	7,900
Miller & Hart.....	7,400
Independent Packing Co.....	6,200
Brennan Packing Co.....	6,000
Agar Packing Co.....	4,400
Others.....	29,700
Total.....	170,200
Previous week.....	118,500
1926.....	93,400
1925.....	118,300
1924.....	146,400

(For Chicago livestock prices see page 42.)

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products backed and filled the latter part of the week with corn and mixed trade, but met pressure from packers on bulges. Cash trade was moderate and sentiment mixed. Packers were buying July and selling later months, transferring hedges.

Cottonseed Oil.

Cotton oil fairly active and irregular over a moderate range, influenced mainly by outside commodities and evening up in July delivery. Sentiment mixed; cash oil trade slow; crude oil firm; Valley sold 8½c. There are further unfavorable rains in the Valley and increasing reports of weevils. Spot oil sold at \$9.40 and there is some betterment in inquiry from Maine fish packers.

Quotations on cottonseed oil at Friday noon were: June, \$9.20; July, \$9.33@9.36; August, \$9.54@9.60; September, \$9.73@9.75; October, \$9.86@9.90; November, \$9.80@9.90; December, \$9.93@10.00; January, \$9.98@10.10.

Tallow.

Tallow, extra, 7½c.

Oleo Oil and Stearine.

Stearine, oleo, 9½c.

Hull Oil Market.

Hull, England, June 17, 1927.—(By Cable)—Refined cottonseed oil, 39s; crude cottonseed oil 35s 9d.

FRIDAY'S GENERAL MARKETS.

New York, June 17, 1927.—Spot lard at New York: Prime western, \$13.40@13.50; middle western, \$13.20@13.30; city, \$12.62½; refined Continent, \$13.50; South American, \$14.25; Brazil kegs, \$15.25; compound, \$11.25.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to June 17, 1927, show exports from that country were as follows: To England, 116,183 quarters; to the Continent, 55,108 quarters; others, none.

Exports for the previous week were as follows: To England, 116,697 quarters; to the Continent, 38,528 quarters; others, none.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under federal inspection at New York City, N. Y., are officially reported for the week ending June 11, 1927, with comparisons, as follows:

	Week ending June 11.	Prev. week.	Cor. week, 1926.
Western dressed meats:			
Steers, carcasses	9,448½	7,909	9,546½
Cows, carcasses	5,004½	224	513
Bulls, carcasses	141	67	89½
Veals, carcasses	9,888	22,289	13,729
Lamb, carcasses	16,538	22,289	18,385
Mutton, carcasses	5,005	5,513	8,682
Beef cuts, lbs.	558,759	979,924	1,036,172
Pork cuts, lbs.	1,494,110	1,321,216	1,381,499
Local slaughters:			
Cattle	8,255	9,734	10,319
Calves	13,823	14,344	18,346
Hogs	49,095	45,417	37,354
Sheep	49,899	34,156	45,528

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, June 16, 1927, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (Hvy. Wt., 700 lbs. up):				
Choice	\$18.00@20.00	\$18.50@19.00	\$18.00@19.50	\$18.50@19.50
Good	16.50@18.00	17.50@18.50	17.00@18.50	17.50@18.50
STEERS (Lt. and Med. Wt., 700 lbs. down):				
Choice	17.50@19.00		18.00@19.50	18.50@20.00
Good	15.50@17.50	17.00@17.50	17.00@18.50	17.50@18.50
STEERS (All Weights):				
Medium	14.00@15.50	13.50@14.50	14.00@16.50	15.00@17.00
Common	12.00@14.00	11.50@13.50	11.00@14.00	13.00@14.50
COWS:				
Good	14.50@15.50	13.00@14.00	15.00@16.50	15.00@16.00
Medium	12.50@14.50	12.00@13.00	12.50@14.50	13.50@14.50
Common	11.00@12.50	10.50@12.00	11.00@12.50	12.00@13.00
Fresh Veal (1):				
VEALERS:				
Choice	19.00@22.00		20.00@23.00	20.00@22.00
Good	17.00@19.00		18.00@20.00	18.00@20.00
Medium	15.00@17.00	14.00@16.00	15.00@18.00	15.00@17.00
Common	13.00@15.00	12.00@14.00	13.00@15.00	13.00@15.00
CALF CARCASSES (2):				
Choice			18.00@20.00	
Good			16.00@18.00	17.00@18.00
Medium			14.00@16.00	15.00@16.00
Common				
Fresh Lamb and Mutton:				
LAMB (30-42 lbs.):				
Choice	31.00@33.00	30.00@32.00	31.00@33.00	33.00@34.00
Good	29.00@31.00	28.00@30.00	27.00@31.00	32.00@33.00
LAMB (42-55 lbs.):				
Choice		27.00@29.00	27.00@30.00	32.00@33.00
Good		25.00@28.00	27.00@29.00	31.00@32.00
LAMB (All Weights):				
Medium	26.00@29.00	23.00@25.00	25.00@29.00	25.00@31.00
Common	23.00@26.00	21.00@23.00	23.00@25.00	21.00@25.00
MUTTON (Ewes):				
Good	14.00@16.00	11.00@13.00	13.00@16.00	14.00@15.00
Medium	12.00@14.00	9.00@11.00	12.00@14.00	13.00@14.00
Common	10.00@12.00	7.00@9.00	10.00@12.00	12.00@13.00
Fresh Pork Cuts:				
LOINS:				
8-10 lb. av.	20.00@22.00	19.00@20.50	18.00@21.00	18.00@21.00
10-12 lb. av.	18.00@20.00	18.00@19.00	17.00@19.00	17.00@20.00
12-15 lb. av.	16.00@18.00	17.00@18.00	16.00@17.00	16.00@18.00
15-18 lb. av.	14.50@16.00	15.00@16.00	15.00@16.00	15.00@16.50
18-22 lb. av.	13.50@15.00	14.00@15.00	14.00@15.00	14.00@15.50
SHOULDERS:				
N. Y. Style: Skinned	11.00@13.00		12.00@14.00	13.00@15.00
PICNICS:				
4-6 lb. av.		14.00@15.00		14.00@15.00
6-8 lb. av.		13.00@14.00		13.00@14.00
BUTTS: Boston Style	14.00@16.00		13.00@15.00	15.00@16.00
SPARE RIBS: Half Sheets	10.00@12.00			
TRIMMINGS:				
Regular	7.50@8.50			
Lean	15.00@16.00			

(1) Includes "skin on" at New York and Chicago

(2) Includes sides at Boston and Philadelphia.

TRADE GLEANINGS.

The Cudahy Packing Co. is planning a four-story addition to its plant in Kansas City, Kan., to cost about \$100,000.

The Minden Cotton Oil Co., Minden, La., has recently installed a 48-ton ice machine in its plant.

The Kuechler Sausage Co., 317 South Second St., New Bedford, Mass., has recently installed a four-ton ice machine in its factory.

The Laurel Ice & Packing Co., Laurel, Miss., will soon erect a new plant.

Weigler & Hoffman, sausage manufacturers, 126 Cleveland Ave., Manchester, N. H., have recently installed refrigerating equipment.

The city meat inspection plant at Syracuse, N. Y., is soon to be equipped with refrigerating equipment.

The Geo. A. Hormel Packing Co., is planning the erection of a cold storage plant in Atlanta, Ga., to cost about \$40,000.

The \$200,000 plant of the Vermont Packing Co., North Walpole, Vt., is about ready for operations, the building construction having been completed and the equipment installed. About 1,500 people were guests of the company at a barbecue recently and later inspected the different departments.

O. D. Gibson, president of the Gibson Packing Co., Yakima, Wash., has acquired the interests of his brothers E. S. and Charles Gibson in the business. H. Stanley Coffin succeeds E. S. Gibson as vice-president and R. R. Proudfoot, succeeds Charles Gibson as secretary of the company.

The Eugene Packing Co., Eugene, Ore., has added a third market to its retail and wholesale business by leasing the Willamette Market on Willamette St., Eugene, from Earl Kelley.

The establishment of Abrams Bros. Co., sausage makers and wholesale meat dealers, Memphis, Tenn., is being remodeled preparatory to the establishment of Government inspection. The company is having the able assistance of the M. P. Burt Co., industrial engineers, Memphis, in this work. By securing the aid of engineers expert in meat plant design, construction and operation and having their advice and help in preparing plans and letting contracts, the company is convinced that it has made a saving of at least 25 per cent in the cost of remodeling.

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending June 11, 1927, with comparisons:

	Week ending June 11.	Prev. week.	Cor. week, 1926.
Western dressed meats:			
Steers, carcasses	2,648	2,739	2,894
Cows, carcasses	985	649	851
Bulls, carcasses	369	412	162
Veals, carcasses	2,347	2,286	2,964
Lamb, carcasses	7,419	9,012	8,406
Mutton, carcasses	1,781	2,351	8,290
Pork, lbs.	470,322	418,585	391,611
Local slaughters:			
Cattle	1,648	1,784	2,286
Calves	3,451	2,965	3,551
Hogs	20,389	16,309	4,537
Sheep	5,936	3,811	17,129

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending June 11, 1927, with comparisons:

	Week ending June 11.	Prev. week.	Cor. week, 1926.
Western dressed meats:			
Steers, carcasses	2,980	2,744	3,074
Cows, carcasses	2,160	2,329	1,486
Bulls, carcasses	42	65	32
Veals, carcasses	1,944	1,483	1,909
Lamb, carcasses	8,452	11,951	9,028
Mutton, carcasses	290	917	1,845
Pork, lbs.	373,059	470,125	330,620
Local slaughters:			
Cattle	1,277	1,172	1,589
Calves	2,139	1,292	2,051
Hogs	14,821	14,064	20,132
Sheep	4,783	4,777	6,717

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)
Chicago, June 16, 1927.

CATTLE—Fed steers and yearlings scored another substantial advance during the week under review. Prices worked up 25 to 40c, inbetween grade offerings showing the most advance, especially where they had weight. It was largely a steer run, but from a numerical and tonnage standpoint supply figures were below trade requirements. Yearling and light steers predominated. With killers taking practically everything wearing a decent flesh covering, the trade on feeder cattle was at a standstill; even the outlet on medium to good stock light thin stockers was slow, only a few loads going out at \$7.75@8.75. A load or so of meaty yearlings at \$9.50@9.85 would have brought the price to killers.

Heavy steers crawled back to \$14.00, equal to the high point of the year, weighty offerings selling at \$13.25@13.75; some 1,304-lb. steers reached \$13.85; 1,319 pounders, \$13.90; 1,157-lb. averages, \$13.00, long yearlings, \$12.90, light yearlings, \$12.00, and light yearling heifers, \$11.40.

Grass steers have been very scarce, but most of the cow and butcher heifer run comprised grassy kinds which advanced 15 to 25c, selling mostly at \$6.50@7.50 and \$7.50@8.25 respectively.

Cutters went at \$4.75@5.75, most low cutters bringing 5c.

Grain fed cows and heifers, seasonally scarce, are bringing a substantial premium over grassy kinds, with the practical top on drylot cows at \$9.75, although a few specialties are bringing \$10.00, with a few Koshier heifers at \$10.25@10.50. Many heifer yearlings sold at \$10.50@11.50.

All grades of fed steers showed a very liberal margin of profit. Feeder steers will not be cheaper until supply figures expand which will probably develop as soon as native grassers start to run more freely.

HOGS—Compared with a week ago, prices generally are steady to 10c higher; lightweights showing the most advance; packing sows under broad demand mostly 25c higher.

Late top, \$9.15; bulk, 160 to 200 lbs., \$8.90@9.10; 220 to 250 lbs., \$8.80@9.00; 260 to 320 lb. weights, \$8.65@8.85; packing

sows, \$7.75@8.10; best pigs, \$8.50; bulk, \$7.75@8.25.

SHEEP—The sharpest break in fat lambs and yearlings for nearly a year featured the week, being attributed to increased supplies and sharply lower dressed values.

Fat lambs and yearlings closed \$2.00@2.50 lower; culls, \$3.00@3.50 down; sheep, 50@75c off.

A sizeable supply of choice Idaho lambs sold up to \$17.60 Monday, the week's top; best natives reached \$17.00, with top yearlings at \$14.50. At the close good natives sold from \$16.00 down, with bulk at \$15.00@15.50; culls, \$10.00@11.50.

Most yearlings cashed at \$13.00@13.50, with fat ewes at \$5.00@6.50 late.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)
Kansas City, Mo., June 16, 1927.

CATTLE—Good to choice grades of heavy steers are closing the week at 15@25c higher levels, while other fed steers and yearlings, including Texas offerings, are generally 25@50c over a week ago. Straight grass fat offerings met a rather dull trade and are steady to 25c lower for the week.

Choice heavy steers topped the week's trade at \$13.35; best medium weights made \$12.50 and desirable yearlings went at \$12.25. Native fed steers sold from \$9.25@12.50, while cake fed offerings ranged from \$9.25@10.50 and grassers \$6.75@8.50.

Most fed cows and cutters held steady but grass fat cows and bulls closed 15@25c lower. Vealers are 50c higher with the late top at \$11.50.

HOGS—Although receipts were considerably lighter than the previous week only slight gains in prices were scored. As compared with a week ago prices are generally 10@15c higher with the exception of light lights. Offerings scaling 160 lb. down are steady to strong.

The week's top reached \$9.00 early but at the close comparable grades went at \$8.90. Packing grades are 25@35c higher with \$7.50@8.00 taking most of the sows.

SHEEP—Prices on fat lambs and yearlings met a severe setback during the week and closing prices are quoted \$1.00@1.25 lower. Best Colorado lambs sold up to \$16.85 and the bulk of the Arizona and Colorado arrivals cashed from \$16.25@16.75.

Native lambs ranged from \$15.25@16.00. Aged sheep are 25c lower for the week. Two-year-old wethers sold up to \$8.50 and the few fat ewes that went to killers sold from \$5.75@6.50.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, June 16, 1927, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
Hvy. wt. (250-350 lbs.), med-ch.....	\$ 8.50@ 8.90	\$ 8.65@ 9.00	\$ 8.35@ 8.75	\$ 8.35@ 8.75	\$ 8.15@ 8.50
Med. wt. (200-250 lbs.), med-ch.....	8.70@ 9.15	8.85@ 9.10	8.55@ 8.80	8.60@ 8.90	8.35@ 8.85
Lt. wt. (160-200 lbs.), com-ch.....	8.50@ 9.15	8.90@ 9.15	8.50@ 8.80	8.60@ 8.90	8.65@ 8.85
Lt. lt. (130-160 lbs.), com-ch.....	7.50@ 9.05	8.25@ 9.15	7.40@ 8.75	8.40@ 8.75	8.75@ 8.90
Packing sows, smooth and rough.....	7.25@ 8.15	7.75@ 8.10	7.50@ 8.00	7.50@ 8.15	7.25@ 7.75
Slight. pigs (130 lbs. down), med-ch..	7.50@ 8.50	8.00@ 8.75	8.50@ 9.25	8.85@ 9.00
Av. cost and wt., Wed. (pigs excluded)	8.70-257 lb.	9.04-215 lb.	8.43-267 lb.	8.73-229 lb.	8.26-205 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.....	12.25@14.00	11.40@13.35	11.75@13.60
STEERS (1,100-1,500 LBS.):					
Choice.....	12.75@14.00	12.75@13.75	11.00@13.35	11.75@13.60	11.00@12.75
Good.....	11.25@13.50	11.25@13.00	10.25@12.25	10.65@12.65	9.75@11.25
Medium.....	9.75@12.00	8.25@11.50	8.75@11.25	8.35@11.35	8.85@ 9.75
Common.....	8.25@ 9.85	7.00@ 8.25	6.75@ 8.75	6.25@ 8.35	7.35@ 8.85
STEERS (1,100 LBS. DOWN):					
Choice.....	11.75@13.00	11.75@12.75	11.15@12.60	11.50@12.75	10.25@11.75
Good.....	10.50@12.75	10.50@12.00	10.00@11.60	10.25@11.75	9.35@10.25
Medium.....	9.00@11.25	8.00@10.75	8.50@10.25	8.15@10.65	7.85@ 9.35
Common.....	7.75@ 9.75	6.75@ 8.00	6.50@ 8.75	6.25@ 8.35	6.50@ 7.85
Low cutter and cutter.....	6.75@ 8.25	5.75@ 6.75	5.50@ 6.75	4.75@ 6.25	5.75@ 6.50
LT. YRLG. STEERS AND HEIFERS:					
Good to choice (850 lbs. down).....	9.75@12.00	9.75@11.25	9.00@11.25	9.50@11.90	9.50@11.40
HEIFERS:					
Good-choice (850 lbs. up).....	9.25@11.50	8.25@10.25	8.10@10.80	8.25@11.00	8.50@10.40
Common-med. (all weights).....	7.00@ 9.75	6.50@ 8.50	6.00@ 8.75	6.00@ 9.25	6.25@ 8.50
COWS:					
Good to choice.....	7.35@ 9.75	7.50@ 9.00	7.25@ 9.50	7.00@ 8.75	7.10@ 8.50
Common and medium.....	5.80@ 7.35	6.00@ 7.50	5.65@ 7.25	5.15@ 7.00	5.80@ 7.10
Low cutter and cutter.....	4.65@ 5.00	4.00@ 6.00	4.00@ 5.65	4.00@ 5.15	4.00@ 5.00
BULLS:					
Good-ch. (beef 1,500 lbs. up).....	7.25@ 7.50	7.00@ 7.50	7.00@ 7.50	7.60@ 7.35	6.50@ 7.25
Good-ch. (1,500 lbs. down).....	7.50@ 7.75	7.25@ 8.00	7.00@ 7.75	7.00@ 7.50	6.50@ 7.75
Can-med. (canner and bologna).....	5.75@ 7.35	5.00@ 7.00	5.25@ 7.00	5.25@ 7.00	5.50@ 6.50
CALVES:					
Medium to choice (milk fed. exc.)..	8.00@10.50	7.00@ 9.00	7.00@ 9.25	6.75@ 9.00	8.00@10.00
Cull-common.....	5.50@ 8.00	5.00@ 7.00	5.00@ 7.00	5.00@ 6.75	5.75@ 8.00
VEALERS:					
Medium to choice.....	11.75@13.50	8.50@12.75	9.75@13.00	8.00@12.00	9.50@13.00
Cull-common.....	6.00@11.75	5.00@ 8.50	5.00@ 9.75	4.00@ 8.00	6.00@ 9.00
Slaughter Sheep and Lambs:					
Lambs, med. to choice (84 lbs. down)...	13.75@16.80	13.50@15.25	13.50@15.75	14.00@16.25	13.50@15.25
Lambs, cull-com. (all weights).....	10.00@13.75	9.60@13.50	11.00@13.50	9.50@14.00	11.00@13.50
Yearling wethers, medium to choice...	11.25@13.75	10.50@13.00	11.00@13.00	9.25@13.25	11.00@13.00
Ewes, common to choice.....	4.25@ 6.50	4.00@ 5.50	4.00@ 5.50	4.00@ 5.50	4.25@ 6.00
Ewes, canners and cull.....	1.50@ 4.25	1.00@ 4.00	1.25@ 4.00	1.00@ 4.00	1.50@ 4.25

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ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., June 16, 1927.

CATTLE—Broad demand forced a general upturn in prices this week, bulls alone excepted. Compared with one week ago, native steers sold 25@35c higher. Bulls steady; good and choice vealers 50c higher; other classes 25c higher.

Tops for week: Matured steers, \$13.00, weight 1,248 lb.; yearlings, \$11.50, weight 1,007 lb.; mixed yearlings, \$11.00, weight 728 lb.; heifers, \$10.85; weight 699 lb.; western steers, caked Oklahomans, \$10.25, weight 1,067 lb.; Texans, \$9.25, weight 1,202 lb. Bulls for week: Native steers, \$9.50@11.85; western steers, \$7.50@9.25; fat mixed yearlings and heifers, \$10.00@10.75; cows, \$6.50@7.75; low cutters, \$4.35@4.75.

HOGS—With receipts off sharply from last week the hog market picked up somewhat and current prices are 10@15c better than a week ago. Light hogs today brought \$9.10 and \$9.15, the latter price top; 200@240 lb. butchers, \$9.00@9.10; 240 lb. and up mostly \$8.90@9.00, with a few loads 300 lb. and over \$8.75@8.85.

Pigs are around 25c higher; bulk, \$8.25@8.50; best strong weights, \$8.75. Packing sows 15@25c higher, with bulk \$7.90@8.00.

SHEEP—Fat lamb prices broke \$1.75 per cwt. this week while cull lambs are \$1.50 off for the week and aged sheep 50c lower. Top lambs today reached \$15.50; bulk, \$15.00@15.25; culls \$9.50; fat ewes, \$4.50@5.50; cull sheep, \$1.00@4.00.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nebr., June 16, 1927.

CATTLE—Strength and activity featured the week's market on fed steers and yearlings, with demand from all quarters showing breadth with a free movement of the better grades on shipping account.

Shorthorn steers averaging 1,402 lbs. earned \$13.00; medium weights, 1,181 lbs.,

\$12.80; 1,130 lb. weights, \$12.60, with long yearlings, \$12.15.

Medium cows closed weak to 25c lower; other she stock is strong to 25c higher, with heifers at full advance. Bulls and veals held steady.

HOGS—Uneven distribution of supplies tended to unsettle the hog trade to some extent. Curtailed receipts the first two days of the week resulted in a substantial advance, but part of this advance was lost later and comparisons Thursday with Thursday show values only 15@25c higher.

Thursday bulks follow: 160-210 lb. averages, \$8.65@8.80; top, \$8.80; 210-325 lb. butchers, \$8.65@8.75; 325-360 lb. butchers, \$8.50@8.65; packing sows, \$7.50@8.00; stags, \$6.75@7.75.

SHEEP—An irresistible slump developed in the fat lamb trade, traceable to increased receipts and a depressed dressed lamb trade. Comparisons with a week ago on both fat lambs and yearlings uncover a net decline of \$1.75@2.00, with current bulk on fat range lambs, mostly Idahos, \$15.00@15.75; red yearlings, \$12.25@12.60; range yearlings, \$11.50@12.50.

Fat sheep lost around 50c. Slaughter ewes, medium to choice, clearing \$4.50@5.50, depending on weight and finish.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

South St. Paul, Minn., June 15, 1927.

CATTLE—Contracted supplies, together with higher outside markets, have created a strong to mostly 15c higher market on all killing classes here this week. Steers and yearlings gathered the most of the upturn and the bulk of these are now selling around \$9.50@10.50; best light weight yearlings, to \$11.00; medium weights and heavy bullocks, to \$11.50 and \$12.00 respectively.

She stock reacted in line with other classes and the bulk of the fat cows and heifers are at present selling at \$6.00@8.25; fed descriptions, \$8.00@9.50, according to conditions.

Cutters are back to a \$4.25@5.25 basis, while bulls have advanced to a \$6.50@7.00 bulk for the general run of the crop.

Vealers are back to the season's high time, good lights today selling \$12.00@13.00.

HOGS—For the week the general hog market is around 25c lower, with most of the 170 to 230-lb. weights, \$8.75@8.85; heavier butchers, \$8.25@8.50; mixed butchers and sows, \$7.75@8.15. Most of the packing sows sold from \$7.50@7.75. Pigs were about steady, bulk \$9.00.

SHEEP—Trade on fat lambs compared with a week earlier is from 75c to \$1.25 lower, with most loss on inbetween and lower grades. Sheep were about steady.

Best fat native lambs sold Wednesday at \$15.75; inbetween grades, \$13.00@14.00; culls, down to \$11.00. Yearlings sold largely at \$12.00 to \$13.00; culls, downward to \$9.50 or below.

Breeders took most of the full-mouthed ewes at \$5.50@7.00, with a few yearlings upward to \$8.50, some strong weights or less desirable kinds downward to \$4.00@4.50. Bucks sold at \$3.00@3.50.

SIoux CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., June 15, 1927.

CATTLE—The first half of the week brought 7,000 cattle to market. Practically everything offered fell into the killer divisions. The market has been strong and at this time it is a big 25c higher on all killing classes than Monday.

Choice to prime steers quoted at \$12.25@13.00; good to choice heaves, \$10.75@12.25; fair, \$9.50@10.75; common, down to \$8.00.

Choice to prime heifers, \$11.00@11.75; good to choice, \$9.50@11.00; fair to good, \$8.75@9.50.

Prime heavy cows; up to \$10.00; good to choice cows, \$9.00@10.00; fair to good, \$7.50@9.00; common, down to \$6.00.

Canners and cutters, \$3.75@5.50; veal calves, \$8.00@11.50; bulls, \$6.00@7.00.

HOGS—With moderate fluctuations from day to day, the hog market held steady for the first half of the week at 15@25c higher than last week's close. Lights, \$8.75@8.90; medium weights, \$8.65@8.75; strong weights, \$8.60@8.75; heavy hogs, \$8.25@8.65.

SHEEP—The sheep market suffered a sharp break for the week, lambs being quoted \$1.00 lower. Lambs, \$16.00@16.25. Little aged stock is arriving.

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PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, June 11, 1927, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	7,431	31,400	14,523
Swift & Co.	2,562	21,300	13,245
Morris & Co.	5,275	10,500	3,376
Wilson & Co.	3,661	15,600	7,318
Anglo-Amer Prov. Co.	1,278	3,400	
G. H. Hammond Co.	3,639	7,500	
Libby, McNeill & Libby.	736		
Brennan Packing Co.	6,600 hogs;	Miller & Hart.	
7,400 hogs; Independent Packing Co.	6,200 hogs;		
Boyd, Lanham & Co.	7,400 hogs; Western Packing		
& Provision Co.	10,900 hogs; Roberts & Onke,		
7,900 hogs; others,	34,100 hogs.		

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,843	762	9,821	6,741
Cudahy Pkg. Co.	2,562	806	6,735	7,702
Fowler Pkg. Co.	596			
Morris & Co.	2,813	966	5,010	5,639
Swift & Co.	3,747	784	10,576	7,874
Wilson & Co.	4,147	872	7,983	6,824
Local butchers.	642	215	3,110	133
Total	17,390	4,405	43,335	34,913

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	5,009	12,329	6,279
Cudahy Pkg. Co.	5,047	11,977	8,400
Dold Pkg. Co.	1,481	3,435	
Morris & Co.	3,053	6,349	3,857
Swift & Co.	6,351	10,117	8,655
Eagle Pkg. Co.	10		
M. Giansburg	12		
Glaser Prov. Co.	48		
Hoffman Bros.	48		
Mayerowich & Vail.	48		
Omaha Pkg. Co.	60		
J. Rife Pkg. Co.	9		
J. Roth & Sons.	63		
South Omaha Pkg. Co.	102		
Lincoln Pkg. Co.	300		
Morrell Pkg. Co.	150		
Nagle Pkg. Co.	86		
Sinclair Pkg. Co.	306		
Wilson Pkg. Co.	330		
Kennett-Murray Co.		1,947	
J. W. Murphy		9,335	
Other buyers.		9,071	
Total	22,961	66,580	27,191

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	820	576	8,322	5,540
Swift & Co.	2,432	2,258	10,939	9,208
Morris & Co.	1,258	508	7,562	5,376
East Side Pkg. Co.	1,997		7,884	
All others.	3,259	1,191	22,517	
Total	9,766	4,533	57,224	20,184

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,904	751	16,061	13,983
Armour and Co.	1,601	427	9,492	5,014
Morris & Co.	1,674	268	6,439	3,194
Others	1,632	171	5,671	113
Total	7,811	1,617	37,663	22,304

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,347	198	14,599	985
Armour & Co.	3,197	194	13,719	918
Swift & Co.	2,963	201	6,129	961
Sacks Pkg. Co.	8			
Smith Bros. Pkg. Co.	75	11	2	
Local butchers.	71	15		
Order buyers and packer shipments.	1,350	44	14,562	
Total	10,141	663	49,011	2,864

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,885	600	3,307	212
Wilson & Co.	2,866	500	3,262	94
Others	88		294	
Total	4,839	1,100	6,863	306

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,369	4,643	15,496	587
Cudahy Pkg. Co.	277	2,082		
Hertz Bros.	209	21		
Swift & Co.	3,354	6,951	23,955	1,378
United Pkg. Co.	1,846	293		
Others	361		6,454	
Total	8,616	13,960	45,905	765

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,068	521	10,985	2,636
Dold Pkg. Co.	435	40	4,316	
W. D. Beef Co.	17			
Dunn-Ostertag Co.	84			
Keefe-LeSturgeon	44			
Total	1,648	561	15,301	2,636

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	788	147	2,297	704
Armour & Co.	498	91	1,524	3,081
Blayney-Murphy Co.	419	68	1,874	
Others	368	122	503	281
Total	2,073	428	6,200	4,066

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers.	12,930	549	2,913	3,738
Kingan & Co.	27,465	1,159	774	500
Indianapolis Abat. Co.	312	1,032	80	1
Armour & Co.	3,462	254	54	43
Bell Packing Co.	515	153		
Brown Bros.		140	18	10
Hilgemeyer Bros.	892			
Schussler Packing Co.	256	27		
Riverview Pkg. Co.	230	2		
Meier Packing Co.	259	100	18	
Indiana Provision Co.	185	49	13	38
Art Wabnitz.		17	57	22
Mass-Hartman & Co.		32	16	6
Steinmetz Packing Co.	20	37	10	
Hoosier Abat. Co.		30		
Miscellaneous	778	405	50	365
Total	47,223	4,086	4,063	4,723

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
C. A. Freund.	120	40	156	
Sam Gall & Son.		20		422
J. Hilberg's Sons.	164	16		67
Ideal Pkg. Co.	31	15		735
Gus Juengling.	165	111		45
E. Kahn's Sons Co.	775	406	4,830	297
Kroger Groc. & Bak. Co.	341	113	2,441	
Lohrey Pkg. Co.	6		273	
H. H. Meyer Pkg. Co.	25		3,650	
Wm. G. Rehus Sons.	109	58		
A. Sander Pkg. Co.	10		1,251	
J. Schlacter's Sons.	159	276		135
J. & F. Schroth Pkg. Co.	21		2,952	
J. Vogel & Son.	10	6	786	
Total	1,936	1,061	17,074	966

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	964	5,347	7,429	242
U. D. B. Co. N. Y.	86			
The Layton Co.			74	
R. Gumz & Co.	199	60	74	
Armour & Co. Milw.	412	2,501		
Armour & Co. Chicago.	105			
N. Y. B. D. M. Co.				
New York.	51			
Peoples Packing.				
Cleveland	24			
Butchers	176	467	8	117
Packers	178	122	33	
Total	2,105	8,496	7,618	259

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending June 11, 1927, with comparisons:

CATTLE.

	Week ending June 11, 1927.	Prev. week.	Cor. week. 1926.
Chicago	27,625	25,017	28,459
Kansas City	17,390	24,492	17,788
Omaha	22,961	20,066	27,584
St. Louis.	9,766	19,436	26,078
St. Joseph.	7,811	10,899	9,195
Sioux City.	10,141	12,714	12,957
Indianapolis	4,839	3,935	3,189
Omaha	4,086	5,308	5,337
Cincinnati	1,936	2,005	1,622
Milwaukee	2,105	1,933	1,541
Wichita	1,648	2,347	1,342
Denver	2,073	2,624	2,976
St. Paul.	8,616	7,454	11,241
Total	121,087	138,250	149,309

HOGS.

	1927.	1926.
Chicago	136,100	118,500
Kansas City	43,335	45,937
Omaha	66,580	83,068
St. Louis	57,224	67,854
St. Joseph	37,663	48,736
Sioux City	49,011	60,753
Indianapolis	6,863	7,574
Oklahoma City	47,223	52,737
Cincinnati	17,074	18,272
Milwaukee	7,618	7,212
Wichita	15,301	18,527
Denver	6,200	7,737
St. Paul	45,905	39,525
Total	535,907	498,312

SHEEP.

	1927.	1926.
Chicago	38,462	35,926
Kansas City	34,913	29,802
Omaha	27,191	29,150
St. Louis	20,184	27,347
St. Joseph	22,304	19,670
Sioux City	2,864	740
Oklahoma City	306	380
Indianapolis	4,066	3,189
Cincinnati	966	783
Milwaukee	259	170
Wichita	2,636	1,961
Denver	4,066	2,567
St. Paul	765	1,404
Total	159,639	142,083

NEW YORK LIVE STOCK.

Receipts of live stock at New York for week ending June 11, 1927, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,198	8,322	4,623	42,592
New York	1,066	3,333	22,375	2,483
Central Union	3,827	1,875	294	6,219
Total	8,122	13,530	27,292	51,294
Previous week	7,553	13,982	24,932	37,507
Two weeks ago	7,970	15,327	23,563	51,354

RECEIPTS AT CENTERS.

SATURDAY, JUNE 11, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	400	5,900	4,000
Kansas City	800	1,500	500
Omaha	100	4,000	200
St. Louis	300	3,800	300
St. Joseph	300	3,000	3,000
Sioux City	100	6,000	
St. Paul	200	1,300	300
Oklahoma City	100	400	
Fort Worth	500	300	500
Milwaukee	100	100	
Denver	200	100	9,000
Louisville	100	500	600
Wichita	200	1,500	100
Indianapolis	100	3,000	300
Pittsburgh	100	900	200
Cincinnati	100	1,400	1,400
Buffalo	100	700	200
Cleveland	100	600	1,000
Nashville	100	300	500
Toronto	200	100	200

MONDAY, JUNE 13, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	17,000	43,000	16,000
Kansas City	9,000	19,000	9,000
Omaha	6,000	5,500	8,000
St. Louis	5,000	13,500	5,000
St. Joseph	2,000	5,000	3,500
Sioux City	2,500	6,000	500
St. Paul	3,500	9,000	500
Oklahoma City	2,000	1,000	
Fort Worth	4,000	1,000	2,500
Milwaukee	200	300	100
Denver	2,800	2,100	1,200
Louisville	1,200	1,100	1,900
Wichita	900	6,000	1,500
Indianapolis	700	5,000	300
Pittsburgh	600	3,500	1,800
Cincinnati	1,000	3,900	1,500
Buffalo	1,800	9,500	1,400
Cleveland	400	6,000	1,500
Nashville	400	900	2,200
Toronto	1,800	2,700	600

TUESDAY, JUNE 14, 1927.

	Cattle.	Hogs.	Sheep.
Chicago	9,000	34,000	11,000
Kansas City	7,000	7,500	4,000
Omaha	7,500	8,500	5,500
St. Louis	5,500	15,000	3,900
St. Joseph	1,800	2,000	2,500
Sioux City	2,000	8,500	500
St. Paul	1,200	5,500	500
Oklahoma City	1,000	500	—
Fort Worth	1,500	500	500
Milwaukee	600	2,500	100
Denver	300	700	5,600
Louisville	200	900	1,200
Wichita	200	2,100	300
Indianapolis	1,700	9,000	1,000
Pittsburgh	100	700	100
Cincinnati	300	3,300	3,700
Buffalo	100	800	100
Cleveland	100	2,000	2,000
Nashville	300	700	1,100
Toronto	1,600	800	300

HIDE AND SKIN MARKETS

Chicago.

PACKER HIDES—The market is steady to firm with a fair trade, considering the small stocks available. Sales of 55,000 to 60,000 hides are reported and probably a few more moved quietly. Most descriptions continue well sold up and movement was mostly June hides, although a few Mays were included.

A steady market on June hides at May prices is actually equivalent to a further advance, as the grubbing privilege is not allowed on June stocks. Killers feel that heavy native cows and branded cows are out of line and are endeavoring to obtain a 1/4c advance on these descriptions.

Spread native steers are nominally 21 @22c. Heavy native steers are inactive and are quoted at 19 1/2c, based on last trading. Around 10,000 June extreme native steers sold at 20c.

About 5,000 June butt branded steers moved at 18c, and around 4,000 June Colorados at 17 1/2c. Heavy Texas steers nominally 18c; around 3,000 light Texas steers sold at 17 1/2c for May-June; extreme light Texas steers are quoted at 17 1/2@18c.

Three packers sold a total of 5,750 heavy native cows at 18 1/2c for May-June take-off. The demand is good, and another packer is holding firmly at 19c. Light native cows sold to the number of 20,000 to 25,000, at 20c, principally June, with a very few Mays included. Around 5,000 June branded cows brought 17 1/2c; these are fairly well cleaned up and killers feel they are worth 1/4c more.

Native bulls sold last at 15c and one small lot was offered at 15 1/2c for current kill. Branded bulls sold last at 13 1/2c for northern and 14c for southern.

SMALL PACKER HIDES—Market continues inactive, locally, but firm. Two local killers are still holding their June slaughter, one having already sold June bulls at 14 1/2c for native bulls and 13c for branded bulls. Other local killers had previously moved their June hides at 20c for all-weight native steers and cows and 18c for branded. These prices have since been declined for the unsold June stocks. Considerable interest in July hides; buyers intimate willingness to pay last prices but no offerings yet reported.

COUNTRY HIDES—Country hides are firm and about unchanged. More offerings are appearing but no great accumulation is in sight. Good all-weights, around 47-lb. av., are priced at 17 1/2@18c, selected; buyers' ideas are not over 17 1/2c.

Heavy steers, 15 1/2@16c asked; heavy cows and steers, 15c paid and more offered. Buff weights, 17 1/2@18c. Good 25/45 lb. extremes, only slightly grubby,

are offered at 20c, selected; 25/50 lb. weights, priced down to 19c; bulls, 12@12 1/2c, selected, asked. All-weight western branded quoted 14 1/2@15 1/2c, Chicago freight.

CALFSKINS—One packer sold 6,000 May calfskins at 23c for northern and 22 1/2c for southern, or steady with last trading in May skins. Two other packers have declined 23c and are asking up to 25c for May skins.

First salted Chicago calfskins are quiet; 21c last paid and 21@21 1/2c is being asked. Outside city skins are quoted around 20c. Resalted lots are slow and 17@19 1/2c, selected, is asked. Mixed cities and countries are around 19@20c.

KIPSKINS—One packer sold 10,000 May kips at 22 1/2c for northern natives and 22c for southern; 23c for northern over-weights and 22 1/2c for southern. A total of around 5,000 more moved on the same basis. Branded kips are offered at 20c.

First salted Chicago kips are quiet, and quoted around 21c. Resalted lots, 19 1/2@20 1/2c, selected, asked. Mixed cities and countries are around 19@19 1/2c.

Packer regular slunks sold last at \$1.25 and now \$1.40@1.50 is being asked. Hairless last sold at 57 1/2c for 16 in. and over, and 30c for under 16 in.

HORSEHIDES—The market is steady to firm. Asking up to \$6.50 for choice renderers, with full heads and shanks. Good heavy mixed lots have sold at \$6.00 and \$6.25 is now asked. Ordinary country lots are priced around \$5.50.

SHEEPSKINS—Dry pelts are quoted 21@23c per lb., according to section. Packer shearlings are quiet but firm; last trading, as previously reported, was a car last week at \$1.25, with another car sold earlier at \$1.20. The market is well sold up and offerings are scarce. Production is now running largely to No. 1 shearlings. Pickled skins are quiet but firm; the demand good and there are few offered. Last trading was a car of California spring lambs at \$7.40, as previously reported, with earlier sale at \$7.25.

PIGSKINS—One car of choice No. 1 pigskin strips sold at \$7.70, delivered at a mid-west point. The market is quoted around 7 1/4@7 1/2c for ordinary No. 1's. Gelatine stocks are inactive and nominally 4@4 1/4c.

New York.

PACKER HIDES—The packer hide market is quiet but firm, and is quoted nominally on the basis of full Chicago prices. May hides are fairly well cleaned up and killers apparently are not ready to offer June stocks. One car of spread native steers was offered at 22c, with a bid of 21 1/2c declined. Also 700 all-weight

kosher native steers, 50-55 lb., March to June, offered at 20c. Bulls are quoted at 18c; Colorados, 17 1/2c, but not offered yet for June.

COUNTRY HIDES—Country hides are firm, with dealers offering only small lots. Buffs are held firmly at 18c. Extremes range from 20 1/2c asked for choice 25/45 lb. weights down to 19 1/2c for 25/50 lb., lightly grubby. Trading is restricted on account of light offerings.

CALFSKINS—The calfskin market is very firm. Considerable interest is shown on the part of buyers and stronger prices are asked. Last trading in 5-7's was at \$1.90; 7-9's, \$2.25, and 9-12's, \$3.25. Veal kips, 12-17 lb., sold last at \$3.50. Stocks are generally understood to be light.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ending June 11, 1927, 3,808,000 lbs.; previous week, 3,933,000 lbs.; same week, 1926, 3,315,000 lbs.; from Jan. 1 to June 11, 108,883,000 lbs.; same period, 1926, 76,377,000 lbs.

Shipments of hides from Chicago for the week ending June 11, 1927, 5,869,000 lbs.; previous week, 3,885,000 lbs.; same week, 1926, 4,461,000 lbs.; from Jan. 1 to June 11, 121,052,000 lbs.; same period 1926, 118,888,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending June 18, 1927, with comparisons, are reported as follows:

PACKER HIDES.				
	Week ending June 18, '27.	Week ending June 11, '27.	Cor. week 1926.	
Spread native steers.....21	@22n	21 1/2@22n	15 1/2@16	
Heavy native steers.....	@19 1/2	@19 1/2	13	@13 1/2
Heavy Texas steers.....	@18n	@18n		@12 1/2
Heavy butt branded steers.....	@18	@18n		@12 1/2
Heavy Colorado steers.....	@17 1/2	@17 1/2		@12
Ex-light Texas steers.....17 1/2@18n		17 1/2@18n		@12
Branded cows.....17 1/2@18		17 1/2@18ax		@12
Heavy native cows.....	@18 1/2	@18ax	12	@12 1/2
Light native cows.....	@20	@20n		@13
Native bulls.....	@15	@15		@8n
Branded bulls.....13 1/2@14		13 1/2@14		@8n
Calfskins.....23b @25ax		23b @24ax		@19 1/2ax
Kips.....22 1/2N@22S		22b @23ax		@17 1/2n
Kips, overwt.....23N@22 1/2S		21 @22		@15 1/2n
Kips, branded.....20 @20 1/2n		@19	13 1/2	@14 1/2
Slunks, regular.....1.25@1.40		@1.25	55	@60
Slunks, hairless.....@57 1/2n		57 1/2@60n		@60

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ending June 18, '27.	Week ending June 11, '27.	Cor. week 1926.	
Natives, all weights.....	@20	@20	13	@13 1/2
Branded hds.....	@18	@18		@9
Bulls, native.....	@14 1/2	@14 1/2		@8
Branded bulls.....	@13	@13		@12
Calfskins.....21 @21 1/2ax		@22ax	14 1/2	@15
Kips.....@21		21 @21 1/2n		@14n
Slunks, regular.....1.10@1.15		1.00@1.10n		@77 1/2
Slunks, hairless.....	45 @50n	45 @50n	25	@30n

COUNTRY HIDES.

	Week ending June 18, '27.	Week ending June 11, '27.	Cor. week 1926.	
Heavy steers.....15 1/2@16ax		15 1/2@16ax	9	@9 1/2
Heavy cows.....@15		@15	9	@9 1/2
Butts.....17 1/2@18ax		17 1/2@18		9 1/2@10
Extremes.....19 @20ax		19 @20ax	12	@13
Bulls.....12 @12 1/2ax		12 @12 1/2ax	7	@7 1/2
Calfskins.....18 @18 1/2n		18 @18 1/2n		12 1/2@13
Kips.....@18n		@18n		11 1/2@12
Light calf.....1.10@1.20		1.10@1.20	65	@70
Deacons.....1.10@1.20		1.10@1.20	55	@60
Slunks, regular.....60 @70		60 @70	55	@60
Slunks, hairless.....15 @20		15 @20	15	@20
Horsehides.....5.50@6.50		5.50@6.50	3,500	@4,500
Hogskins.....55 @60		50 @55	20	@25

SHEEPSKINS.

	Week ending June 18, '27.	Week ending June 11, '27.	Cor. week 1926.	
Packer lambs.....	@1.25	@1.25	1.27 1/2	@1.30
Phrs. shearings.....	@1.25	@1.25	20	@23
Dry pelts.....21 @23		21 @23		20 @23

Stocks and Distribution of Hides and Skins

Stocks of hides and skins at the end of April, 1927, with comparisons, are reported by the U. S. Department of Commerce as follows:

	Stocks on hand or in transit.			Stocks disposed of during
	April, 1927.	March, 1927.	April, 1926.	April, 1927.
Cattle, total, hides.....	3,160,840	3,471,302	4,277,852	1,526,405
Domestic—packer, hides.....	2,169,166	2,410,553	2,670,165	982,961
Domestic—other than packer, hides.....	760,306	764,615	1,337,116	474,621
Foreign (not including foreign-tanned), hides.....	231,368	296,136	270,571	68,883
Buffalo, hides.....	39,106	15,853	59,302	8,594
Cattle and kip, foreign-tanned, hides and skins.....			9,684	
Calf and kip, skins.....	3,697,415	3,686,862	3,672,573	1,370,254
Horse, colt, ass, and mule:				
Hides, hides.....	100,764	137,967	125,662	58,116
Fronts, whole fronts.....	134,077	147,224	119,967	3,040
Butts, whole butts.....	108,657	96,612	200,822	100
Shanks.....	35,858	70,396	70,141	
Goat and kid, skins.....	9,425,534	9,212,325	7,595,002	1,300,049
Cabretta, skins.....	1,083,308	991,020	546,615	68,574
Sheep and lamb, skins.....	7,323,586	6,491,557	6,376,655	1,509,569
Skivers and fleshers, dozens.....	126,687	134,159	115,619	7,627
Kangaroo and wallaby, skins.....	180,592	199,283	172,890	2,360
Deer and elk, skins.....	263,853	239,594	282,618	53,322
Pig and hog, skins.....	39,637	29,791	49,913	42,103
Pig and hog strips, pounds.....	407,950	467,516	405,393	45,920

*Represents deliveries by packers, butchers, dealers and importers.

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ICE AND REFRIGERATION

ICE NOTES.

A new cold storage warehouse will be erected in Two Rivers, Mich., by the Two Rivers Cooperative Storage Co.

The latest addition to the plant of the Pennsylvania Perishable Products Co., built by the Baltimore & Ohio and the Philadelphia & Reading railroads has been placed in operation. This enterprise cost in the neighborhood of \$4,000,000.

The Joseph Horne Co., Pittsburgh, Pa., will erect a cold storage warehouse to cost \$2,000,000. The building will contain 414,000 square feet of floor space and will be eight stories high.

The Gay Ice & Cold Storage Co., Jasper, Fla., has been incorporated. The incorporators are M. M. Gay and others.

The Suwanee Cold Storage Co., Live Oak, Fla., has been incorporated. W. V. Smith, E. Porter, B. W. Helvenson and others are the incorporators.

The Muscoda Cold Storage Co. has been incorporated with a capital stock of \$25,000 to do business in Muscoda, Wis. Ben Marcus, W. Record, and F. J. Tisdale are named as the incorporators.

An ice and cold storage plant is being erected in Abbeville, Ga., by J. C. Seger. The company is in process of organization.

The Consumer's Ice and Cold Storage Co., Sacramento, Calif., has commenced the erection of a two-story plant to cost \$150,000.

The Growers' Cold Storage Co., a new organization at Watsonville, Calif., is planning the erection of a cold storage plant. The contemplated cost is \$200,000.

The Central Railroad and Terminal Cold Storage Co., Albany, N. Y., is erecting a cold and dry storage warehouse, 11 stories high, at an estimated cost of \$2,000,000.

Plans are being made to erect a cold storage plant in Milton, N. Y.

The Zero Ice & Cold Storage Co., Oklahoma City, Okla., has plans for a cold storage warehouse to cost \$21,000.

A refrigerating and cold storage plant to cost \$60,000 is being considered for Alto, Tex.

A cold storage plant to cost \$100,000 is being planned for Donna, Tex., by C. W. Napier, of San Antonio, and his associates.

The Milmeroth Service and Cold Storage Co. will erect a plant in Wenatchee, Wash., to cost about \$40,000.

The cold storage warehouse of E. C. Hartz and Son, Bay City, Mich., was seriously damaged by fire recently. The loss is estimated at \$10,000.

ICE PLANT EFFICIENCY.

"The secret of ice plant operation can be stated in a few words," says Owen McShane, in a paper read recently before the Ohio Chapter of the National Association of Practical Refrigerating Engineers.

"Keep the suction pressure as high as possible to do the work in the lowest temperature room and return the suction gas a few degrees below the temperature of the lowest temperature room, and you will not get the ammonia back in slugs or chunks in the machine. The condenser temperature should be held as low as possible.

"The latest method of judging the operation of an ice machine is the use of thermometers in both the suction and the discharge line. But even with the use of thermometers, if every coil is not getting the proper amount of ammonia, you will not get the best results."

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending June 11, 1927.

CATTLE.

	Week ending June 11.	Prev. week.	Cor. week.
Chicago	27,625	25,017	38,950
Kansas City	21,795	24,636	23,319
Omaha	19,574	25,531	24,486
East St. Louis	9,768	11,656	9,717
St. Joseph	7,756	10,688	9,118
Sioux City	9,940	11,810	11,242
Cudahy	1,308	913	1,052
Fort Worth	9,445	10,192	8,811
Philadelphia	1,049	1,784	2,286
Indianapolis	3,654	5,176	4,281
Boston	1,277	1,172	1,589
New York and Jersey City	8,255	9,734	10,319
Oklahoma City	5,948	5,096	4,485
Total	128,271	143,405	149,564

HOGS.

Chicago	170,200	118,500	98,956
Kansas City	43,335	46,322	43,008
Omaha	46,784	59,098	44,452
East St. Louis	57,224	53,011	35,283
St. Joseph	32,162	35,712	29,719
Sioux City	44,050	35,414	37,315
Cudahy	21,048	18,106	9,939
Fort Worth	4,300	7,092	3,400
Philadelphia	20,399	15,207	17,129
Indianapolis	40,031	35,917	30,291
Boston	14,321	14,094	20,132
New York and Jersey City	49,095	45,417	37,354
Oklahoma City	6,863	7,574	5,340
Total	549,830	490,575	412,267

SHEEP.

Chicago	38,462	39,426	57,075
Kansas City	34,013	29,987	20,317
Omaha	27,056	20,033	28,540
East St. Louis	20,168	14,357	13,753
St. Joseph	22,191	18,262	14,141
Sioux City	3,116	1,001	2,818
Cudahy	133	286	241
Fort Worth	6,006	5,322	15,242
Philadelphia	5,936	3,811	4,837
Indianapolis	1,085	1,023	1,607
Boston	4,763	4,777	6,717
New York and Jersey City	49,890	34,166	46,328
Oklahoma City	306	380	149
Total	214,044	172,744	212,565

How can a good "gutter" increase your beef carcass yield? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

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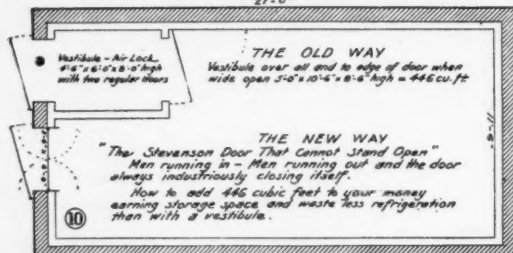
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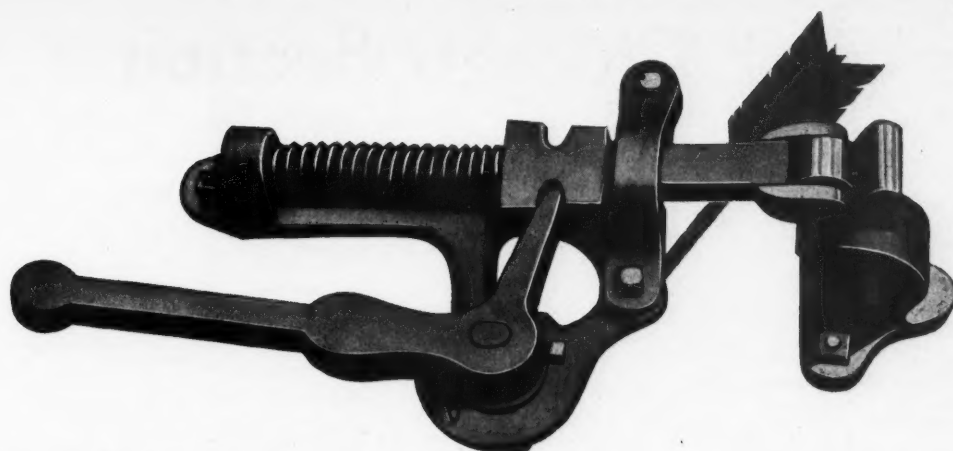
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Another big reason . . .
why *Jamison Doors* are well worth
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Your request for our new Catalog No. 13 brings you—quickly—complete information on Jamison Cooler and Freezer Doors, and Automatic Ice Chutes. Send for it now and have it when you need it.

There is no art in knowing how to make a cheap product. We *could* lower Jamison Prices by lowering Jamison quality—and no doubt the Doors still would sell. But our gain in selling such Doors would be just as short-lasting as your "economy" in buying them. There are several reasons why Jamison Cooler and Freezer Doors cost a little more and are well worth it. One of them is the *Jamison Patent Self-Tightening Fastener* shown above.

Constructed with massive, sturdy simplicity . . . with tough drop steel forgings for its moving parts . . . the Jamison Fastener continues to "hold its own" through a lifetime of hard knocks. The harder you slam it the tighter it grips. No slips, no rebounds, no slackening after it takes hold. And how it *does* take hold! With automatic bull-dog grip it *continues* to exert a constant inward pressure on the door, against its seals. The door cannot be jarred, pushed, bumped or blown open accidentally or carelessly. The handle must first be turned—and that so easily that a child can do it.

Yes, you *can* get *less* Door and less Protection for a little less (first) Cost than a Jamison. In fact, only Jamison's big volume of production keeps our prices as low as they are. But the same factor that makes our volume possible also proves that Jamison superiorities are well worth the difference: *Jamison Cooler and Freezer Doors* outsell all other makes *combined*. That's food for thought . . . and action!

Jamison Doors

Jamison Cold Storage Door Co.
Hagerstown, Maryland, U. S. A.

Chicago Section

Frank Hoy, of Cudahy Bros. Co., Cudahy, Wis., was a visitor to the city this week.

Ernest Urwitz, of the Dryfus Packing & Provision Co., Lafayette, Ind., made one of his regular trips to the city this week.

Robert Burrows, of the well-known Chicago brokerage firm of J. C. Wood & Co., spent a few days in the Hawkeye state this week calling on some of the Iowa packers.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 33,644 cattle, 12,203 calves, 104,831 hogs and 43,427 sheep.

E. O. Olson, purchasing agent, accompanied by R. W. Ransom, master mechanic, John Morrell & Co., Sioux Falls, S. D., made a business trip to the city this week.

V. E. McArthur, proprietor of the McArthur Packing Co., Hutchinson, Kans., and the Lincoln Packing Co., Lincoln, Nebr., spent a few days in the city this week on business.

Wm. P. Kemler, formerly of the home organization of the Kerber Packing Co., Elgin, Ill., is now manager of the company's branch at Rockford, where they are doing both a wholesale and retail business.

Provision shipments from Chicago for the week ending June 11, 1927, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	Cor. week, 1926.
Cured meats, lbs.	17,351,000	12,004,000	19,216,000
Fresh meats, lbs.	42,717,000	38,837,000	42,903,000
Lard, lbs.	11,907,000	4,524,000	5,435,000

A. L. Eberhart, of Cross, Roy, Eberhart & Harris, and John W. Hall returned this

week from a motor trip through the Corn Belt. In addition to inspecting the condition of greens and fairways in many places, these experts also sized up the agricultural and livestock situation at first hand.

Prices realized on Swift & Company sales of carcass beef in Chicago for week ending June 11, 1927, on shipments sold out were as follows: Cows, common to good, 11.00@15.00c; steers, common to medium, 13.00@16.50c; steers, good to choice, 17.00@20.00c; and averaged 15.74c a pound.

The sympathy of the trade was extended last week to Oscar F. Mayer, of Oscar Mayer & Co., Inc., and his family, on the death of his daughter, Mrs. George L. Schein, from pneumonia, after a long illness. She was a sister of Oscar G. Mayer, president of the Institute of American Meat Packers. Mrs. Schein, mother of three children, was 33 years old, and was one of the most prominent club women and younger society matrons in the city. Besides her husband and children, she is survived by her parents, Mr. and Mrs. Oscar F. Mayer, her brother, Oscar G. Mayer, and three sisters, Mrs. Edward Collins, Mrs. Joseph Steuer and Mrs. A. G. Bolz.

CAPTAINS FOR HAM CAMPAIGN.

(Continued from page 26.)

Little Rock, Ark., Otto Finkbeiner, Little Rock Packing Co.
Los Angeles, Calif., T. F. Breslin, Standard Packing Co.
Louisville, Ky., Karl M. Zaeh, Louisville Provision Co.
Marion, Ohio, L. H. Guthery, Marion Packing Co.
Madison, Ind., Gus Yunker, Pearl Packing Co.
Mason City, Iowa, Jay E. Decker, Jacob E. Decker & Sons.
McKeesport, Penn., D. E. Ford, Cudahy Packing Co.
Memphis, Tenn., S. M. Lerner, Morris & Company.
Milwaukee, Wis., J. A. White, Plankinton Packing Co.
Minneapolis, Minn., F. W. Hoffman, Cudahy Packing Co.

Mishawaka, Ind., A. J. Major, Major Bros. Packing Co.
Monroe, Mich., (to be announced).
Montgomery, Ala., W. H. White, White Packing Co.
Muncie, Ind., Henry C. Kuhner, Kuhner Packing Co.
Muscatine, Iowa, C. W. Richard, C. E. Richard & Sons.
Nashville, Tenn., Henry Neuhoft, Neuhoft Packing Co.
Newark, Ohio, (to be announced).
Newark, N. J., J. C. Ferguson, Swift & Company.
New Haven, Conn., H. E. Reyman, Cudahy Packing Co.
New Orleans, La., Severin Frey, L. A. Frey & Sons, Inc.
New York, N. Y., A. T. Rohe, Rohe & Bro.
Norfolk, Va., J. A. Smith, Armour and Company.
Omaha, Neb., Wm. Diesing, Cudahy Packing Co.
Ottumwa, Iowa, (to be announced).
Owensboro, Ky., C. E. Field, Field Packing Co.
Passaic, N. J., H. Rumsey, Jr., Henry Muhs Co.
Paterson, N. J., E. G. Fullerton, D. Fullerton & Co.
Peoria, Ill., F. L. Wilson, Wilson Provision Co.
Perry, Iowa, B. A. Golden, Perry Packing Co.
Philadelphia, Penn., J. J. Felin, John J. Felin & Co.
Phillipsburg, Penn., A. B. Curtis, Phillipsburg Beef Co.
Phoenix, Ariz., E. A. Tovrea, Arizona Packing Co.
Phoenixville, Penn., Frank B. Weiland, Weiland Packing Co.
Pittsburg, Kan., E. D. Henneberry, Hull & Dillon Packing Co.
Pittsburgh, Penn., George L. Franklin, Dunlevy-Franklin Co.
Portland, Ore., B. C. Darnall, Swift & Co.
Pottsville, Penn., Julian F. Ulmer, Jacob Ulmer Packing Co.
Providence, R. I., E. F. Newman, Swift & Co.
Pueblo, Colo., G. H. Nuckolls, Nuckolls Packing Co.

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SPECIALTIES, Packing Plants, Cold Storage,
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PACKING PLANTS AND COLD STORAGE CONSTRUCTION

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Tallow Grease Provisions Oils Tankage Bones Cracklings Hog Hair

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Carcass Beef—P. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed

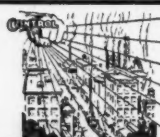
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Provisions, Oils, Greases and Tallow
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PACKERS ARCHITECTURAL & ENGINEERING CO.

WILLIAM H. KNEHANS, Chief Engineer

ABATTOIR PACKING AND COLD STORAGE PLANTS

Manhattan Building, Chicago, Ill.

Cable Address, Pacarco

Lincoln, Neb., W. A. Mechling, Lincoln Packing Co.
 Reading, Penn., Howard DeLong, Reading Abattoir Co.
 Richmond, Ind., Anton Stolle, Anton Stolle & Sons.
 Richmond, Va., A. D. Watson, Wilson & Co.
 Rochester, N. Y., F. M. Tobin, Rochester Packing Co.
 Sacramento, Calif., Robert Swanston, C. Swanston & Son.
 Sioux City, Iowa, (to be announced).
 St. Joseph, Mo., (to be announced).
 St. Louis, Mo., F. A. Hunter, East Side Packing Co.
 St. Paul, Minn., Myron McMillan, J. T. McMillan Co.
 Salt Lake City, Utah, A. M. Nichols, Cudahy Packing Co.
 San Antonio, Tex., James A. Gallagher, Union Meat Co.
 Sandusky, Ohio, Guy Manaugh, Sandusky Packing Co.
 San Francisco, Cal., C. J. Hooper, Western Meat Co.
 Scranton, Penn., H. D. Gilner, Swift & Co.
 Seattle, Wash., George J. Campbell, Armour and Company.
 Shenandoah, Penn., A. A. Meluskey, Shenandoah Abattoir Co.
 Springfield, Mass., A. P. Dodd, Wilson & Co.
 Springfield, Mo., Thomas J. Glynn, Welch Packing Co.
 Spokane, Wash., C. M. Thompson, Swift & Co.
 Syracuse, N. Y., A. C. Hofmann, Jr., A. C. Hofmann & Sons.
 Tacoma, Wash., R. S. Hinman, Armour and Company.
 Terre Haute, Ind., Isaac Powers, Home Packing & Ice Co.
 Toledo, Ohio, F. J. Ochsner, Morris & Co.
 Trenton, N. J., R. N. Paul, Armour and Company.
 Union City, Tenn., W. G. Reynolds, Reynolds Packing Co.
 Utica, N. Y., J. M. Snyder, C. A. Durr Packing Co.
 Washington, D. C., F. DuBois, Jos. Phillips Co.
 Waterloo, Iowa, J. W. Rath, Rath Packing Co.
 Wheeling, W. Va., C. L. Walters, Allied Packers, Inc.
 Wilmington, Del., Max Matthes, Wilmington Provision Co.
 Winona, Minn., P. A. Jacobson, Interstate Packing Co.
 Worcester, Mass., F. A. Haig, Wilson & Company.
 Youngstown, O., J. C. Ewing, Youngstown Packing & Provision Co.

CUDAHY EMPLOYEES' OUTING.

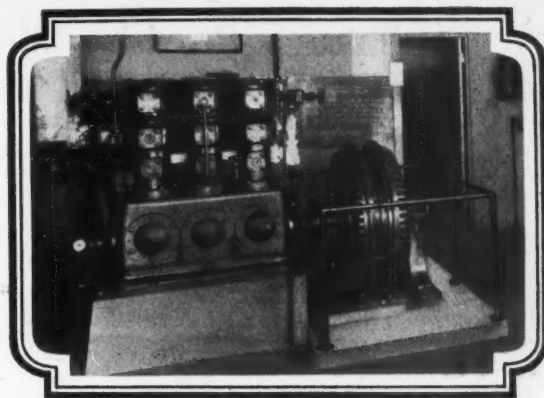
The fourth annual field day for employees of the general offices of the Cudahy Packing Co., Chicago, was held Wednesday, June 15, at Grand Beach, Mich., and was attended by about 425 people. A special train was chartered to carry the merry-makers to the picnic grounds.

Track and field games, local talent vaudeville, lunches, a banquet and dancing provided a busy day for all, while the golf fans were given an opportunity to show their skill at the seventh annual golf tournament. President E. A. Cudahy, Jr., won the cup for low gross score in the latter event, while five players tied for the low net trophy, making it necessary to hold a run-off match later.

Among the visitors present, aside from the officials from the Chicago office, were Vice-President William Dising, in charge of the beef department of the Omaha plant; P. L. Robinson, of the beef cuts division, Omaha; and Fred Hoffman, general manager of the St. Paul plant. The weather was perfect for the occasion, and everyone from the newest office boy up to President Cudahy had a splendid time.



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Here's HOWE! to Lower Refrigeration Costs

MULTIPLE Effect Compressors. Internal Force Feed Lubrication.
 Constant high volumetric efficiency. Sturdy rigid construction.

These are a few reasons why the packing industry finds increased efficiency in HOWE Refrigerating Machines. Made in all capacities suitable for large packers and retail butchers.

HOWE ICE MACHINE CO.

2825 Montrose Ave.

CHICAGO

HOWE Dependable Refrigeration

PRIME RENDERING EQUIPMENT.

L. Rhodes & Son, of Vandergrift, Pa., wrote The Cincinnati Butchers' Supply Co., on June 9th: "We are herewith enclosing check in full payment for 'Boss' prime rendering equipment and 'Boss' beef hoist. To date machines have been working to our entire satisfaction, and we see no reason for their not continuing to do so."

The rendering equipment in this case consists of motor-driven "Boss" cooker

and percolator, motor-driven Diamond hog for crushing material previous to cooking, and motor-driven hydraulic press.

ENGINEERS MEET IN NOVEMBER.

The eighteenth annual convention and educational exhibition of the National Association of Practical Refrigerating Engineers will be held at the Atlanta-Biltmore Hotel, Atlanta, Ga., Nov. 29-30 and Dec. 1-2, 1927.

First

1

Then

2

Now

19



are operating in the various plants of one packing company. Eighteen repeat orders prove that this product must have unusual merits.

\$300.00 to \$495.00

F. O. B. Factory

DISTRIBUTORS:

The Allbright-Nell Co., Chicago
 The Cincinnati Butchers' Supply Co., Cincinnati-Chicago

The American By-Product Machinery Co.,
 26 Cortlandt St., New York City



Newman
 GRINDER-PULVERIZER
 WICHITA, KS.

419-425 W. 2nd St.,
 Wichita, Kansas

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday, June 16, 1927.

Green Meats.

Regular Hams—		
8-10 lbs. avg.	@18
10-12 lbs. avg.	@17½
12-14 lbs. avg.	@17
14-16 lbs. avg.	@16½
16-18 lbs. avg.	@16
18-20 lbs. avg.	@15½
Skinned Hams—		
14-16 lbs. avg.	@18½
16-18 lbs. avg.	@18
18-20 lbs. avg.	@17½
20-22 lbs. avg.	@17
22-24 lbs. avg.	@16½
24-26 lbs. avg.	@16
26-30 lbs. avg.	@15½
Picnics—		
4-6 lbs. avg.	@18½
6-8 lbs. avg.	@18
8-10 lbs. avg.	@17½
10-12 lbs. avg.	@17
12-14 lbs. avg.	@16½
Bellies—(square cut and seedless)		
6-8 lbs. avg.	@22
8-10 lbs. avg.	@20
10-12 lbs. avg.	@18½
12-14 lbs. avg.	@17
14-16 lbs. avg.	@16½
16-20 lbs. avg.	@16

Pickled Meats.

Regular Hams—		
8-10 lbs. avg.	@20½
10-12 lbs. avg.	@19½
12-14 lbs. avg.	@18½
14-16 lbs. avg.	@18
16-18 lbs. avg.	@17½
18-20 lbs. avg.	@17
Boiling Hams—(house run)		
16-18 lbs. avg.	@19
18-20 lbs. avg.	@18½
20-22 lbs. avg.	@18
Skinned Hams—		
14-16 lbs. avg.	@19½
16-18 lbs. avg.	@19
18-20 lbs. avg.	@18½
20-22 lbs. avg.	@18
22-24 lbs. avg.	@17½
24-26 lbs. avg.	@17
26-30 lbs. avg.	@16½
Picnics—		
4-6 lbs. avg.	@14
6-8 lbs. avg.	@11½
8-10 lbs. avg.	@11
10-12 lbs. avg.	@10½
12-14 lbs. avg.	@10
Bellies—(square cut and seedless)		
6-8 lbs. avg.	@23
8-10 lbs. avg.	@21½
10-12 lbs. avg.	@19½
12-14 lbs. avg.	@18
14-16 lbs. avg.	@17½
16-20 lbs. avg.	@17

Dry Salt Meats.

Extra short clears, 35/45	@12½
Extra short ribs, 35/45	@12½
Regular plates, 6-8	@11½
Clear plates, 4-6	@9
Fowl butts	@8½
Pat Backs—		
8-10 lbs. avg.	@10
10-12 lbs. avg.	@10½
12-14 lbs. avg.	@10
14-16 lbs. avg.	@11½
16-18 lbs. avg.	@11
18-20 lbs. avg.	@11½
20-25 lbs. avg.	@12½
Clear Bellies—		
16-18 lbs. avg.	@14½
18-20 lbs. avg.	@14
20-25 lbs. avg.	@14½
25-30 lbs. avg.	@13½
30-35 lbs. avg.	@13
35-40 lbs. avg.	@13½
40-50 lbs. avg.	@13½

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, JUNE 11, 1927.

	Open.	High.	Low.	Close.
LARD—				
July	12.77½	12.77½	12.70	12.70
Sept.	13.00	13.02½	12.92½	12.92½
Oct.	13.02½	13.02½
CLEAR BELLIES—				
July	14.15	14.15	14.15	14.15
Sept.	14.45	14.45	14.45	14.45
SHORT RIBS—				
July	12.37½
Sept.	12.60

MONDAY, JUNE 13, 1927.

	Open.	High.	Low.	Close.
LARD—				
July	12.80	12.85	12.80	12.82½ax
Sept.	12.95-13.00	13.07½	12.95	13.05ax
Oct.	13.10-12½	13.20	13.10	13.15ax
CLEAR BELLIES—				
July	14.25	14.35	14.25	14.35b
Sept.	14.50	14.62½	14.50	14.62½b
SHORT RIBS—				
July	12.45n
Sept.	12.70	12.75	12.70	12.70ax
Oct.	12.70n

TUESDAY, JUNE 14, 1927.

	Open.	High.	Low.	Close.
LARD—				
July	12.82½	12.87½	12.75	12.75
Sept.	13.05-07½	13.07½	12.97½	12.97½ax
Oct.	13.15	13.17½	13.07½	13.07½ax
CLEAR BELLIES—				
July	14.35	14.35	14.25	14.25
Sept.	14.62½	14.62½	14.50	14.50ax
SHORT RIBS—				
July	12.25ax
Sept.	12.60	12.60	12.47½	12.47½
Oct.	12.45ax

WEDNESDAY, JUNE 15, 1927.

	Open.	High.	Low.	Close.
LARD—				
July	12.72½	12.80	12.67½	12.80
Sept.	12.97½	13.02½	12.90	13.02½ax
Oct.	13.05-07½	13.10	12.97½	13.10b
CLEAR BELLIES—				
July	14.20b
Sept.	14.35	14.50	14.35	14.50ax
SHORT RIBS—				
July	12.25n
Sept.	12.50b
Oct.	12.45n

THURSDAY, JUNE 16, 1927.

	Open.	High.	Low.	Close.
LARD—				
July	12.72½	12.90	12.72½	12.85
Sept.	12.92½-07½	13.10	12.82½	13.07½ax
Oct.	13.05	13.20	13.05	13.15b
CLEAR BELLIES—				
July	14.25	14.25	14.25	14.25
Sept.	14.52½	14.55	14.52½	14.55ax
SHORT RIBS—				
July	12.25n
Sept.	12.50	12.55	12.50	12.55
Oct.	12.40	12.40	12.37½	12.37½ax

FRIDAY, JUNE 17, 1927.

	Open.	High.	Low.	Close.
LARD—				
July	12.87½	12.87½	12.75	12.75
Sept.	13.07½	13.12½	12.95	12.95b
Oct.	13.17½	13.22½	13.05	13.05
CLEAR BELLIES—				
July	14.15	14.15	14.05	14.05ax
Sept.	14.45	14.45	14.35	14.35ax
SHORT RIBS—				
July	12.15ax
Sept.	12.50	12.50	12.40	12.40ax
Oct.	12.35ax

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, June 16, 1927, with comparisons, were as follows:

	Week ending June 16.	Prev. week.	Cor. week. 1926.
Armour & Co.	11,073	12,054	6,445
Anglo-American Prov. Co.	3,591	9,574	3,505
Swift & Co.	8,955	18,468	8,375
G. H. Hammond Co.	5,160	1,870	4,000
Morris & Co.	6,273	11,922	5,782
Wilson & Co.	9,298	12,688	7,001
Boyd-Lunham Co.	3,893	7,843	4,188
Western Pkg. & Prov. Co.	13,066	9,018	9,408
Roberts & Onke.	6,456	8,338	4,273
Miller & Hart	7,152	8,381	3,903
Independent Packing Co.	3,106	6,774	5,947
Brennan Packing Co.	6,300	6,300	5,650
Agar Packing Co.	3,800	3,900	2,200
Total	88,123	122,930	70,737

CHICAGO RETAIL FRESH MEATS.

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	25	22	12
Rib roast, light end	36	28	20
Chuck roast	24	20	14
Steaks, round	40	30	20
Steaks, sirloin, first cut	40	32	22
Steaks, porterhouse	50	37	25
Steaks, flank	28	25	18
Beef stew, chuck	29	18	12½
Corned briskets, boneless	24	22	18
Corned plates	16	12	10
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	45	25
Legs	45	30
Stews	25	15
Chops, shoulder	25	20
Chops, rib and loin	55	25

Mutton.

Legs	26	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin	35	..

Pork.

Loins, whole, 8@10 avg.	22	@24
Loins, whole, 10@12 avg.	21	@23
Loins, whole, 12@14 avg.	18	@20
Loins, whole, 14 and over	16	@18
Chops	26	@28
Shoulders	15	@18
Butts	@20
Spare ribs	@15
Hocks	@14
Leaf lard, unrendered	@15

Veal.

Hindquarters	32	@36
Forequarters	18	@24
Legs	32	@36
Breasts	14	@18
Shoulders	12	@24
Cutlets	40	@40
Rib and loin chops	@35

Butchers' Offal.

Suet	@6
Shop fat	@3
Bones, per 100 lbs. per 100 lbs.	@17
Calf skins	@16
Kips	@12
Deacons	@12

CURING MATERIALS.

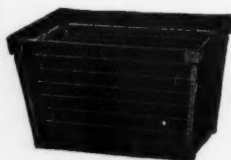
	Bbls.	Sacks.
Nitrite of Soda, 1 c. l. Chicago	0%	0%
Double refined saltpetre, gran., 1 c. l.	0%	6%
Crystals	8	7%
Double refined nitrate of soda, f. o. b.	3%	3%
N. Y. S. B., carloads	4%
Less than carloads, granulated	5%
Crystals	5%
Keps, 100@200 lbs., 1c. more	8½%
Boric acid, in carloads, powdered, in bbls.	9
Crystals to powdered, in bbls., in 5-ton lots or more	9%
In bbls. in less than 5-ton lots	10%
Borax, carloads, powdered, in bbls.	5	4%
In ton lots, gran. or powdered, in bbls.	5½	5
Salt—		
Granulated, car lots, per ton, f.o.b. Chicago
bulk	\$6.60
Medium, car lots, per ton, f.o.b. Chicago
bulk	9.10
Rock, car lots, per ton, f.o.b. Chicago	6.60
Sugar—		
Raw sugar, 96 basis, f.o.b. New Orleans	@4.94
Second sugar, 90 basis	None
Syrup, testing 68 and 65 combined sucrose and invert, New York
Standard granulated f.o.b. refiners (2%)	@6.10
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@5.60
Packers' curing sugar, 250 lbs. bags, f.o.b. Reserve, La., less 2%	@5.50

PURE VINEGARS

A. P. CALLAHAN & COMPANY

287 SOUTH LA SALLE STREET

CHICAGO, ILL.



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Baskets

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LIGHTEST STRONGEST BEST

A. Backus, Jr. & Sons
DEPT. N.
DETROIT, MICH.



CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending, June 18, 1927.	Cor. week, 1926.
Prime native steers.....	19 @20	17 @18½
Good native steers.....	16 @18	15 @17
Medium steers.....	14 @16	13 @16
Heifers, good.....	13 @15	13 @14
Cows.....	11 @14	10 @13
Hind quarters, choice.....	25 @26	24 @24
Fore quarters, choice.....	16 @16	15 @15

Beef Cuts.

Steer Loins, No. 1.....	42 @42	31 @31
Steer Loins, No. 2.....	36 @36	28 @28
Steer Short Loins, No. 1.....	54 @54	40 @40
Steer Short Loins, No. 2.....	48 @48	35 @35
Steer Loin Ends (hips).....	30 @30	23 @23
Steer Loin Ends, No. 2.....	29 @29	22 @22
Cow Loins.....	18 @18	21 @21
Cow Short Loins.....	30 @30	20 @20
Cow Loin Ends (hips).....	18 @18	17 @17
Steer Ribs, No. 1.....	25 @25	20 @20
Steer Ribs, No. 2.....	24 @24	19 @19
Cow Ribs, No. 1.....	18 @18	16 @16
Cow Ribs, No. 2.....	18 @18	16 @16
Steer Ribs, No. 3.....	13 @13	12 @12
Steer Rounds, No. 1.....	18½ @18½	16½ @16½
Steer Chucks, No. 1.....	14½ @14½	12 @12
Steer Chucks, No. 2.....	13½ @13½	11½ @11½
Cow Rounds.....	17 @17	15½ @15½
Cow Chucks.....	12½ @12½	11 @11
Steer Plates.....	11½ @11½	10 @10
Medium Plates.....	10 @10	9 @9
Briskets, No. 1.....	16 @16	17 @17
Briskets, No. 2.....	12 @12	13 @13
Steer Navel Ends.....	9 @9	8 @8
Cow Navel Ends.....	8 @8	7 @7
Fore Shanks.....	8½ @8½	7½ @7½
Hind Shanks.....	8½ @8½	7½ @7½
Rolls.....	24 @24	20 @20
Strip Loins, No. 1, boneless.....	50 @50	45 @45
Strip Loins, No. 2.....	45 @45	40 @40
Strip Loins, No. 3.....	35 @35	30 @30
Sirloin Butts, No. 1.....	36 @36	30 @30
Sirloin Butts, No. 2.....	26 @26	25 @25
Sirloin Butts, No. 3.....	15 @15	14 @14
Beef Tenderloins, No. 1.....	12 @12	11 @11
Beef Tenderloins, No. 2.....	6 @6	5 @5
Rump Butts.....	18 @18	16 @16
Plank steaks.....	20 @20	14 @14
Shoulder Clods.....	15 @15	10 @10
Hanging Tenderloins.....	10 @10	9 @9

Beef Products.

Brains (per lb.).....	10 @10	11½ @11½
Hearts.....	10 @10	15 @15
Tongues.....	20 @20	28½ @28½
Sweetbreads.....	40 @40	32 @32
Ox-Tail, per lb.....	5 @5	5 @5
Fresh Tripe, pl. h.....	6 @6	4 @4
Fresh Tripe, H. C.....	7½ @7½	6½ @6½
Livers.....	10 @10	9½ @9½
Kidneys, per lb.....	10½ @10½	10 @10

Veal.

Choice Carcass.....	20 @21	20 @22
Good Carcass.....	15 @19	16 @19
Good Saddle.....	20 @20	20 @20
Good Backs.....	12 @12	12 @12
Medium Backs.....	10 @10	11 @11

Veal Products.

Brains, each.....	11 @11	14½ @14½
Sweetbreads.....	65 @65	45 @60
Calf Livers.....	44 @44	37 @38

Lamb.

Choice Lambs.....	34 @34	34 @34
Medium Lambs.....	31 @31	31 @31
Choice Saddle.....	35 @35	34 @34
Medium Saddle.....	33 @33	32 @32
Choice Fores.....	30 @30	28 @28
Medium Fores.....	28 @28	26 @26
Lamb Fries, per lb.....	32 @32	32 @32
Lamb Tongues, each.....	13 @13	13 @13
Lamb Kidneys, per lb.....	25 @25	25 @25

Mutton.

Heavy Sheep.....	11 @11	10 @10
Light Sheep.....	16 @16	15 @15
Heavy Saddle.....	12 @12	12 @12
Light Saddle.....	18 @18	18 @18
Heavy Fores.....	8 @8	8 @8
Light Fores.....	12 @12	12 @12
Mutton Legs.....	20 @20	18 @18
Mutton Loins.....	20 @20	20 @20
Mutton Stew.....	10 @10	10 @10
Sheep Tongues, each.....	13 @13	13 @13
Sheep Heads, each.....	10 @10	10 @10

Fresh Pork, Etc.

Dressed Hogs.....	17½ @19	25 @25
Pork Loins, 8@10 lbs. avg.....	22 @22	30 @30
Hams.....	22 @22	30 @30
Belles.....	22 @22	29 @29
Calas.....	15 @15	19 @19
Skinned Shoulders.....	14 @14	19½ @20
Tenderloins.....	65 @65	55 @55
Spare Ribs.....	12 @12	15 @15
Leaf Lard.....	13 @13	15 @15
Back Fat.....	14 @14	15 @15
Butts.....	18 @18	25 @25
Hocks.....	15 @15	15 @15
Tails.....	13 @13	13 @13
Neck.....	5 @5	5 @5
Tail Bones.....	12 @12	12 @12
Slip Bones.....	9 @9	9 @9
Blade Bones.....	15 @15	15 @15
Pigs' Feet.....	9 @9	8 @8
Kidneys, per lb.....	9 @9	10 @11
Livers.....	4½ @4½	5 @5
Brains.....	13 @13	17½ @18
Ears.....	9 @9	8 @8
Snouts.....	9 @9	9 @9
Heads.....	10 @10	10 @10

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	27 @27
Country style sausage, fresh in link.....	19 @19
Country style sausage, fresh in bulk.....	17 @17
Country style sausage, smoked.....	24 @24
Mixed sausage, fresh.....	16 @16
Frankfurts in sheep casings.....	19 @19
Frankfurts in hog casings.....	19 @19
Bologna in beef bungs, choice.....	16 @16
Bologna in cloth, paraffined, choice.....	14½ @14½
Bologna in beef middles, choice.....	13 @13
Liver sausage in hog bungs.....	17 @17
Liver sausage in beef rounds.....	13 @13
Head cheese.....	17 @17
New England luncheon specialty.....	28 @28
Liberty luncheon specialty.....	21 @21
Mixed luncheon specialty.....	27 @27
Tongue sausage.....	17 @17
Blood sausage.....	18 @18
Polish sausage.....	15 @15
Souse.....	15 @15

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	54 @54
Cervelat, new condition, in hog bungs.....	23 @23
Cervelat, new condition, in beef middles.....	23 @23
Thuringer Cervelat.....	26 @26
Farmer.....	32 @32
Holsteiner.....	31 @31
B. C. Salami, choice.....	40 @40
Milano Salami, choice in hog bungs.....	50 @50
B. C. Salami, new condition.....	27 @27
Frisches, choice, in hog bungs.....	43 @43
Genoa style Salami.....	56 @56
Pepperoni.....	43 @43
Mortadella, new condition.....	27 @27
Capicola.....	55 @55
Italian style ham.....	44 @44
Virginia ham.....	53 @53

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	9.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	9.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50

SAUSAGE MATERIALS.

Regular pork trimmings.....	7½ @7½
Special lean pork trimmings.....	13½ @14
Extra lean pork trimmings.....	14 @14½
Neck bone trimmings.....	10 @10
Pork cheek meat.....	8 @8½
Pork hearts.....	6 @6
Fancy boneless bull meat (heavy).....	13½ @13½
Boneless chucks.....	13½ @13½
Shank meat.....	12 @12
No. 1 beef trimmings.....	11½ @11½
Beef hearts.....	7 @7
Beef cheeks (trimmed).....	9½ @9½
Dr. canner corks, 300 lbs. and up.....	0 @9½
Dr. cutters, 400 lbs. and up.....	0 @10
Dr. bologna bulls, 500@700 lbs.....	11 @11
Beef tripe.....	3½ @3½
Cured pork tongues (can. trim.).....	17 @17½

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce.....	18 @20
Beef rounds, domestic, 140 sets per tierce.....	28 @32
Beef rounds, export, 225 sets per tierce.....	26 @30
Beef middles, 110 sets per tierce, per set.....	1.20 @1.25
Beef bungs, No. 1, 400 pieces per tierce.....	22 @24
Beef bungs, No. 2, 400 pieces per tierce.....	22 @24
Beef weasands, No. 1, per piece.....	.16 @.16
Beef weasands, No. 2, per piece.....	.10 @.13
Beef bladders, small, per dozen.....	.04 @.06
Beef bladders, large, per dozen.....	.15 @.20
Hog casings, medium, per bd. 100 yds.....	2.50 @2.50
Hog casings, narrow, per bd. 100 yds.....	3.00 @3.10
Hog middles, without cap, per set.....	.18 @.18
Hog middles, with cap, per set.....	.20 @.20
Hog bungs, export.....	.37 @.38
Hog bungs, large prime.....	.28 @.28
Hog bungs, medium.....	.20 @.20
Hog bungs, small prime.....	.12 @.12
Hog bungs, narrow.....	.07 @.07
Hog stomachs, per piece.....	.07 @.08

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongue, 200-lb. bbl.....	63.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	30.00
Family back pork, 35 to 45 pieces.....	34.00
Clear back pork, 40 to 50 pieces.....	26.50
Clear plate pork, 35 to 45 pieces.....	25.00
Clear plate pork, 25 to 35 pieces.....	22.00
Brisket pork.....	30.00
Bean pork.....	20.50
Plate beef.....	20.50
Extra plate beef, 200 lb. bbls.....	22.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.67½ @1.72½
Oak pork barrels, black iron hoops.....	1.90 @1.95
Ash pork barrels, galv. iron hoops.....	1.87½ @1.92½
White oak ham tierces.....	3.25 @3.25
Red oak lard tierces.....	2.37½ @2.40
White oak lard tierces.....	2.57½ @2.62½

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	23 @23
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	20½ @20½
Nut margarine, 1 lb. cartons, f.o.b. Chicago (50 and 60 lb. solid packed tubs, 10 per lb. less).....	18 @18
Pastry oleomargarine, 50-lb. tubs, f.o.b. Chicago.....	15 @15

DRY SALT MEATS.

Extra short clears.....	12½ @12½
Extra short ribs.....	12½ @12½
Short clear middles, 60-lb. avg.....	13 @13
Clear bellies, 14@16 lbs.....	15 @15
Clear bellies, 18@20 lbs.....	14½ @14½
Clear bellies, 25@30 lbs.....	14 @14
Rib bellies, 20@25 lbs.....	14½ @14½
Clear bellies, 25@30 lbs.....	13½ @13½
Fat backs, 10@12 lbs.....	10½ @10½
Fat backs, 14@16 lbs.....	10½ @10½
Regular plates.....	11½ @11½
Butts.....	8½ @8½

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	25½ @25½
Skinned hams, fancy 16@18 lbs.....	27 @27
Standard regular hams, 12@16 lbs.....	27 @27
Picnics, 8@10 lbs.....	18½ @18½
Standard bacon, 4@5 lbs.....	28½ @28½
Standard bacon, 10@12 lbs.....	28½ @28½
Standard bacon, 12@14 lbs.....	27½ @27½
Standard bacon strips, 6@7 lbs.....	28 @28
Cooked hams, choice, skin on, surplus fat off.....	37 @37
Cooked hams, choice, skinned, surplus fat off.....	38 @38
Cooked hams, choice, skinned, surplus fat off.....	40 @40
Cooked picnics, skin on, surplus fat off.....	25 @25
Cooked picnics, skinned, surplus fat off.....	26 @26
Cooked loin roll, smoked.....	41 @41

ANIMAL OILS.

Prime lard oil.....	15 @15½
Extra winter strained.....	13 @13½
Extra lard oil.....	11½ @12
Extra No. 1 lard.....	10½ @11½
No. 1 lard oil.....	9½ @10½
No. 2 lard oil.....	9½ @10
Pure neatfoot oil.....	14 @14½
Extra neatfoot oil.....	10½ @11
No. neatfoot oil.....	9½ @10½
Acidless tallow oil.....	9½ @10½

LARD (Unrefined).

Prime, steam, cash, tierces.....	12.70 @12.70
Prime, steam, loose.....	11.90 @11.90
Leaf, raw.....	11.37 @11.37
Neutral lard.....	14.00 @14.00

LARD (Refined).

Pure lard, kettle rendered, per lb., loose.....	13.25 @13.25
Pure lard, tierces.....	13.25 @13.25
Compound.....	11.25 @11.25

OLEO OIL AND STEARINE.

Oleo oil, extra.....	13½ @13½
Oleo stocks.....	12 @12½
Prime No. 1 oleo oil.....	12 @12½
Prime No. 2 oleo oil.....	12 @12
No. 3 oleo oil.....	10½ @10½
Prime oleo stearine, edible.....	9 @9½

TALLOWES AND GREASES.

Edible tallow, under 2% acid, 45 titre.....	8½ @8½
Prime packers' tallow.....	7½ @8
No. 1 tallow, basis 10% f.f.a., 42 titre.....	7½ @7½
No. 2 tallow, basis 40% f.f.a., 40 titre.....	6 @6½
Choice white grease, max. 4% acid, loose.....	8½ @8½
B-White grease, max. 5% acid.....	7 @7½
Yellow grease, 12-15 f.f.a.....	6 @7
Brown grease, 40 f.f.a.....	5½ @6

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Val-ley points, nom., prompt.....	8½ @8½
White, deodorized in bbls., c.a.f. Chicago.....	10½ @11
Yellow, deodorized in bbls.....	10½ @10½
Soap stock, 50% f.f.a. basis, f.o.b. mills.....	2 @2½
Corn oil, in tanks, f.o.b. mills.....	8½ @8½
Soya bean oil, seller's tank, f.o.b. coast nom.....	8½ @8½
Cocoonut oil, seller's tank, f.o.b. coast.....	8½ @8½
Refined in bbls., c.a.f., Chicago, nom.....	10½ @10½

FERTILIZERS.

Blood, unground and ground.....	\$ 4.00 @4.25
Hornmeal.....	3.25 @3.50
Ground fertilizer tankage, 10 to 12%.....	3.00 @3.25
Ground fertilizer tankage, 6 to 9%.....	2.80 @2.90
Crushed and unground tankage.....	2.05 @3.00
Ground raw bone, per ton.....	32.00 @36.00
Ground steam bone, per ton.....	27.00 @30.00
Unground steam bone, per ton.....	42.00 @45.00
Unground bone tankage per ton.....	14.00 @17.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lb. average per ton.....	\$185.00 @200.00
No. 2 horns, 40 lb. average, per ton.....	125.00 @135.00
No. 3 horns.....	75.00 @100.00
Hoofs, black and striped.....	70.00 @75.00
Hoofs, white.....	90.00 @100.00
Round shin bones, heavies.....	55.00 @65.00
Round shin bones, lights and med.....	55.00 @65.00
Heavy fats.....	25.00 @30.00
Light fats.....	90.00 @100.00

Retail Section

Future of Meat Dealer He Must Get Busy or Lose Out to Other Food Sellers

By John C. Cutting.*

"What is to become of the meat dealer?"

"Why," you ask, "is there something in the wind?"

Here are a few of the things that are "in the wind," as you might say:

Every other food manufacturer—and there are hundreds of them—is giving the retail meat dealer a fight for a portion of the consumer's dollar.

In the good old days, when men were men, and women were housekeepers, it used to be that meat was meat; bread was bread, and eggs were eggs. All of these three food commodities were sold on the basis of their price and appetite appeal. In those days families spent \$43 of every \$100 for food, and there weren't so many foods competing with meat.

Health Vs. Appetite Appeal.

That was when we were much younger. But, what do we find today? Foods are sold and advertised on the basis of their food value.

Pick up most any well-known weekly or monthly magazine and glance through the advertising pages. Your eye glimpses such slogans as, "Have You Had Your Iron Today?" This same fruit association ten years ago advertised "Raisins are Delicious." The old slogan was appealing to your appetite. The new one about the iron appeals to your health.

The health appeal is everything today. Every breakfast cereal is advertised as a health food. Carbonated waters, catsup and what-not appeal to your pocketbook with a "song-and-dance" about health.

As a celebrated cartoonist says daily: "Something Should Be Done About This." "Well, what to do, what to do?" wails the dealer.

Dealers should climb aboard the bandwagon and toot the virtues of the health-giving qualities of meat products. Instead of simply selling a round steak, he should be selling so much good health. Don't let food faddists, quack physicians and vegetarian extremists tell your trade that meat is harmful.

Retailer Should Advise Housewife.

In a talk I made before the National Association of Retail Meat Dealers at their convention in Omaha two years ago I said every butcher should know how to cook. Then he could appreciate the problems which confront the housewife—and particularly the newly-wed.

Dealers should understand the value of nutrition, so far as it applies to their meat products. Why not hand out recipe leaflets to your trade? If certain cuts are dragging, these recipes will push them.

Much good work has already been done by dealers' associations. The year 1927 is going to be a big one for locals as well as the National Association. From what I have seen and heard of the work of many locals, they intend to make this year a banner one for constructive work accom-

plished. To begin with, hardly had the new year started when one of the most powerful breakfast cereal manufacturers came out with advertisements in the newspapers which were unfair to the meat industry.

Fighting Attacks on Meat.

This was a tough nut to crack, but the Chicago Meat Council, Chicago Meat Dealers Association and the Institute of American Meat Packers got busy and soon scores of local associations all over the country aided in the fight to down unfair advertising. It was a victory, of course.

Hardly had this fight cooled off than the manufacturer of a canned salmon took a couple of pot shots at the meat industry. Again the Chicago dealers girded up their loins, and again brought home the spoils of victory.

In Chicago a certain meat chain system persisted in advertising shoulders as hams. The dealers visited the advertising manager, and this was straightened out satisfactorily.

Chicago dealers belonging to the Central and West Side Associations are going to put on an advertising campaign soon. That's how progressive they are. They're going to tell the public about meat and its health-giving qualities.

Another thing: For a year, the brightest minds of several of the leading local associations have given of their time and money to furnish the necessary information to include in the educational courses for retail meat dealers which the Federal Board for Vocational Education, the National Association of Retail Meat Dealers, and the Institute of American Meat Packers are jointly developing.

Education for Retailers.

The conferences resulted in information which is being worked up into suitable instructional material. This material will be available to each branch of the National Association of Retail Meat Dealers.

The first two units of the educational course have been divided into these main topics: Buying Fresh Meats, and Pricing Fresh Meats.

There will be conference leaders, selected by the dealers themselves and the classes will be known as conference groups. There will be no such thing as a teacher. Every dealer will have equal rights to speak. In other words, it will be an open meeting.

In the last six months classes for retail meat dealers have been held in such cities as Spokane, Wash.; Los Angeles, and Milwaukee. Undoubtedly other locals have held them also. It is not uncommon for

local association to hold cutting tests and demonstrations for the benefit of their members. In every city where there is a local association of retail meat dealers there has been a decided trend toward developing a program of education which will help the dealer to meet the competition which is ever present.

In Chicago and Detroit the dealers in association with the local meat councils issue a weekly market report on the best meat buy for the week-end. This has proved a distinct help to consumers.

Radio talks have been given for the last four years in some of the principal cities of the country. These talks are weekly and twice-weekly, and are given from some of the most powerful stations of the country.

Thousands of free meat recipe booklets have been given away by the stations using these talks. Thousands of letters have been received from women who want to know more about the meats they buy and how to serve them.

Better Shop Methods.

Housewives are quick, also, to note the trend toward better looking markets. They like to see the meats on display, and in cases, and in cases that are refrigerated. If you are going to succeed in business today and meet the competition, it is going to be necessary to sell more meats to more people.

Jogging along from day to day is not going to get you anywhere. Increase your volume. Get more customers, and sell those customers more meats. Don't let other food manufacturers take it all away from you.

NEWS OF THE RETAILERS.

H. P. Bledsoe and C. H. Osborn have engaged in business as the B. & O. Cash Market at Lindsay, Calif.

Felix Tonascia, Napa, Calif., has purchased the interest of his partner, George Trissel, in the Central Market.

R. H. Cannon, Rixley, Calif., is about to engage in the meat and grocery business.

The Sure Way Grocery & Market has been opened at 36 West Gabilan St., Salinas, Calif.

Mr. Bruce has purchased the Nicely Meat Market in Admire, Kan.

W. W. Barrett, Frankfort, Kan., has been succeeded in the meat business by D. D. Wiseman.

The State Avenue Producers Market, 38th St. and Victor Highway, Kansas City, Kan., has again opened for business.

A. O. Hay has purchased a half interest in the People's Meat & Ice Co., Stafford, Kan., from his brother, E. A. Hay.

John Garrett, Lindsay, Okla., has sold his interest in the City Meat Market to Wash Greer.

N. H. Marcum, Fletcher, Okla., has purchased the Fletcher Meat Market from L. H. Cable.

Wm. Stephenson, Yale, Okla., has sold his interest in the Camel Market to W. H. Watson, Jr.

Walter Ernst, Glencoe, Okla., has purchased the meat and grocery business of O. E. Gosnell.

Reynolds & Lesnett, Enid, Okla., have purchased the meat market of W. W. Reynolds.

R. T. Runyan, Centralia, Wash., has purchased the meat business of G. W. McGee.

Ben Anderson has purchased the meat business at 6512 Tenth St., N. E., Seattle, Wash., from J. E. Jones.

Frank Brandes has engaged in business at 370 N. Twenty-third St., Portland, Ore., as Twenty-third Street Market.

He Missed It!

Men in the meat trade who make use of the practical information given them by THE NATIONAL PROVISIONER find it one of their best investments.

Here is a retail meat dealer who let his subscription lapse, and when the paper stopped coming, he soon missed it. He says:

Editor THE NATIONAL PROVISIONER:

Will you kindly send me statement of what I am owing you? I should have paid sooner, as I sure miss THE NATIONAL PROVISIONER. I don't want to miss any more copies!

*From an address before the Illinois State Retail Meat Dealers' Association at Rockford, Ill., June 5, 1927, by the Director of Retail Merchandising, Institute of American Meat Packers.

F. N. Phillips, Spokane, Wash., has purchased the meat business at W2417 Broadway from Chas. Gibbert.

Geo. L. Smith has opened a new meat market in Summer, Wash.

The Vinyard Drive-in Meat Market has been open for business at 7324 Sunset Blvd., Hollywood, Calif.

Fred Dix has bought out the interest of his brother in the Dix Meat Market, Colby, Wis.

Charles Heiberger has taken over the retail meat business of J. I. Leach, Hannibal, Mo.

The Jordan Meat Market, 203 Main St., Hattiesburg, Miss., has been sold to C. J. Steelman.

The Nocus Meat Market has been opened on South St., Bucknell, Ind. The business is owned by Henry and Alfred Nocus.

The Peoples' Meat Market has been opened in Gettysburg, Pa. The business is owned by Jacob Zook, Harrisburg, Pa., who also conducts two similar establishments.

The H. C. Bohack Co., has opened a store in Port Jefferson, N. Y. Among other things, meats will be handled.

Charles W. Leib has purchased the equipment and taken over the lease of the retail meat business formerly operated by the late P. H. Ketcham on Center St., Milton, Pa.

The S. B. Hively Meat Market and Grocery, 1004 Middlebury St., Elkhart, Ind., was destroyed by fire.

David A. Schwartz has opened a grocery meat and general merchandise store, at 200 East Jefferson Ave., Mishawaka, Ind.

C. E. Erickson has taken over the Kaupp meat market at Brainerd, Minn.

Anderson & Schultz have taken over the City Meat Market, Lake Crystal, Minn.

Oliver & Bauer opened a meat market here at McClusky, No. Dak.

Marvin Higgins opened a meat market at 430 Madison St., Beaver Dam, Wis.

Fred Reetz and John Eder have opened a meat market at Cadott, Wis.

J. J. Kruska has sold the Sanitary Meat Market, Ladysmith, Wis., to Chas. E. Kinne.

Tell This to Your Trade

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

TO MAKE CURRIED PORK.

The housewife who is looking for a different way to cook and serve pork will be glad to know about this recipe for curried pork, which is sure to meet with favor in her household.

Remove skin and fat from two and a half pounds of fresh pork and cut it into small pieces. Put into a saucepan with a little butter and fry brown.

Add two chopped onions, a tablespoon of curry powder, and salt and pepper to taste. Add two cups stock, bring to boil and simmer for an hour.

Remove meat from liquid and keep it warm. Boil the liquid rapidly until it is reduced to half its original quantity, pour over the meat and serve with a border of boiled rice.

UP-TO-DATE DISPLAY CASE.

I. Reuther has just installed a new refrigerated display case in his market at 2447 W. North avenue, Chicago, designed and built by a Chicago refrigerator house, and equipped with automatic temperature control. It was installed by J. T. Baldwin & Co., refrigeration contractors, of Chicago. Mr. Reuther is a faithful reader of THE NATIONAL PROVISIONER and believes in the latest and most modern equipment.

New York Retailers Meet Convention Shows What Can Be Done by Organization

The annual meeting of the retail meat dealers of the state of New York, held at New York City this week, revealed a record of practical progress in the work of a trade organization conducted solely for the benefit of its members.

President George Kramer was re-elected for another year, with a board of officers and directors made up entirely of New York City members with the exception of secretary. The first vice-president is that economic expert, David Van Gelder of



GEORGE KRAMER

Re-elected President New York State Retail Meat Dealers Association.

Brooklyn, the second vice-president P. Gerard of Manhattan, the secretary Charles Glatz of Rochester, and the treasurer Chas. Schuck of the Bronx. Trustees are Frank P. Burck and J. Rossman of Brooklyn and Herman Kirschbaum, William Zeigler and Joseph Eschelbacher of Manhattan.

While New York was all agog with excitement, Fifth Avenue thronged its stores and windows decorated in festive array and the sunshine adding its welcome to the world's returning hero of the air, just a few blocks away at the Hotel Astor the New York State Association of Retail Meat Dealers, Inc., was holding its 33rd convention.

The convention was opened at 10:30 a. m. on Monday by the playing of the "Star Spangled Banner," with the chairman of the arrangements committee, Moe Loeb, presiding.

Tribute to President Kramer.

"This is our thirty-third convention, and I believe we have gone through one of our most successful years," said Chairman Loeb. "We have accomplished much. This is our first convention under the new order of the board of directors. Many vital topics are to be brought up and before the convention is half over. To whom is this success due? To our worthy president, Mr. Geo. Kramer, the man of the hour, the man who devotes so much time to your association work, to a work he earnestly enjoys—and I know what I am

talking about. Everything he has started has been a rousing success from the beginning.

"Take, for instance, compensation insurance, which under his efficient supervision has paid a 20 per cent dividend, after being in business only three years. Take our plate glass and fire fund, which has paid a dividend of 70 per cent in one year. And that's not all.

"Now we are going into the finance business; its success is assured. These are only a few of the accomplishments which our famous president has done for the association. He added two new localities—one in Staten Island and the other in Westchester—and I am sure if the convention would have been held one month later he would have added two more."

President Reviews the Year.

At the conclusion of his remarks Mr. Loeb turned the gavel over to State President George Kramer. Mr. Kramer stated that from year to year the conventions were becoming more and more business propositions, and he thought in the future the pleasure angle would be eliminated. He further stated that the present time was a stage of progress in which the meat trade was not overlooked.

He spoke of cold air machines which were being invented almost monthly, and which were being brought to a degree of perfection; the new dry ice product which would soon be competing with natural ice. Also he said that auditing played a great part in the retailer's business of today.

Mr. Kramer stated that competition is becoming keener and that because of tariffs, costs were more than during the war and just subsequent to it. He said this was not a pleasure on the part of retailers but was necessary on account of overhead. He stated the tariff on dressed roasting chickens was 6 cents a pound, and that Texas growers are endeavoring to have this increased to 9 cents, which with the probable cost of roasters at 18 cents a pound, would make the tariff 50 per cent.

He spoke on classification and grading of meats, as well as operations of the State Association under a directorship of twenty-one, which to his mind was a means of getting better acquainted.

Cooperation in Meat Industry.

The presiding officer then called upon the state treasurer, Charles Schuck, for his report. Mr. Schuck said in part:

"There are a few outstanding activities in which it was my privilege to participate, which I think should be fostered. Since the last convention there has been inaugurated for the benefit of the retail meat merchant through cooperation of the National Association, Institute of American Meat Packers and the Federal Board for Vocational Education, which when perfected will be the biggest step forward ever taken to improve the condition of the retail meat merchants in the history of the business.

"The biggest need of the retail industry today is greater efficiency, based on a more thorough knowledge of modern methods and more scientific methods of merchandising. The biggest handicap is the inefficient merchant. It was my privilege to represent the association at a special conference held recently to forward this movement, which lasted three days at Washington."

Mr. Schuck explained details of the plan for this vocational movement. In concluding he stated that financially the association was in a better condition than at any time since he has been associated with the organization as treasurer.

Difficulties of the Retailer.

State Secretary Charles Glatz of Rochester, stated his belief that the aim of the association should be to build up and spread out into places where the association is not organized and to show the spirit of good fellowship. He urged the

necessity of showing what the state and national associations as well as the Department of Agriculture are doing for the retail meat dealer in helping solve his problems. Many men are losing money by trying to meet neighbors' prices when probably paying more for merchandise than their competitors.

Mr. Glatz further stated his belief that the wholesaler as well as the retailer had been losing money, for all of which there must be a reason. He cited overhead as one of these, additional delivery of small items in smaller cities by the wholesaler to the retailer, which latter item he thought could and should be eliminated.

Mr. Glatz was followed by Mrs. Charles Hembdt, president of the Ladies' Auxiliary. Mrs. Hembdt's talk was a message of greetings and wishes for the success of the convention. It was brief, as she was to make her report at a later time. Herman Kirschbaum, president of Ye Olde New York Branch, followed Mrs. Hembdt. Fred Hirsch, business manager of the Bronx Branch, and past state president, was called upon and made a few appropriate remarks. Other speakers were John Hildeman, president of the Brooklyn Branch, Henry Hoffmann of Utica, and the delegate of the Yorkville Branch.

Ladies Report on Their Work.

The afternoon session opened with State President George Kramer presiding. The first speaker was Mrs. Charles Hembdt, president, who gave a report of the activities of the Ladies' Auxiliary during the year. She requested a few moments silence in memory of Mrs. Rudy Arndt, a member who passed away a few months ago. She also mentioned a resolution which had been passed to make a donation at Christmas every year to world war veterans who received no compensation, and who were taken care of last year. Another resolution was one officially bestowing the title of "Mother of the Auxiliary" upon Mrs. Frank P. Burck of Brooklyn, who had been lovingly given that name previously. She also mentioned the part taken by the ladies in increasing attendance at the social functions of the various branches in Greater New York. In concluding Mrs. Hembdt gave a report of the financial condition of the auxiliary.

At the completion of Mrs. Hembdt's report, the convention went into closed session. During the closed session the credentials committee—R. Schumacher, C. Schuck and L. O. Washington—reported.

Butchers' Mutual Casualty Plan.

Louis Goldstein, manager of the Butchers' Mutual Casualty Company, reported for the insurance committee. Mr. Goldstein said the Butchers' Mutual Casualty Company started doing business in April, 1924, and from then until January, 1925, wrote insurance premiums amounting to \$17,168. For the year 1926 premiums written amounted to \$58,126.99.

The company is being operated on sound business principles and meeting every requirement of the state insurance department. The last report, dated March 31, 1927, showed a net profit of 57.2 per cent and earnings of \$9,000 covering the months of January, February and March of this year. During the last year the company broadened its scope of service and obtained a charter permitting it to write insurance in the state of New Jersey. Its growth has been most satisfactory.

The legislative committee reported that all proposed bills were carefully watched and that none detrimental to the retailer had been passed. Where any bill that might be disturbing to the trade was proposed prompt counteraction was taken upon it.

The Sabbath law committee reported progress on the work done during the year on violations, and some action was outlined toward taking more severe measures in getting the Sunday closing situation cleared up for good.

Rosen Presides at Evening Session.

Monday evening's session opened with Chairman Moe Loeb presiding and the singing of the "Star Spangled Banner"; after which the chair introduced the chairman of the evening, Albert Rosen of Brooklyn. Chairman Rosen started the ball rolling by requesting the assemblage to arise and give three hearty cheers for Colonel Lindbergh, Chamberlin and Levine.

Mr. Rosen proved a most interesting chairman; he was both witty and serious. His opening remarks were along humorous lines until he mentioned the leaders who had passed, when he requested a few moments' silence. He spoke of the need to create and support new leaders, who were to take up the work of those now active. He said to him the association had been everything—school and college—where he learned not to be jealous of his neighbor, and to get and give information.

Tell of Ham and Bacon Campaign.

The first speaker of the evening was Pendleton Dudley, Eastern representative of the Institute of American Meat Packers. Mr. Dudley reported on the big ham and bacon campaign planned and paid for by the packers, which was to cover the entire country, and which would undoubtedly increase the business of the retailers participating in it.

Both Mr. Dudley and the popular Albert T. Rohe, who followed him, urged the hearty cooperation of retailers in this campaign. Everything in the way of merchandising and advertising material would be provided for them and all they had to do was to use the ammunition and get the benefit.

Following Mr. Rohe was Mrs. Charles Hembdt, president of the Ladies' Auxiliary, who went into further detail with reference to the work that has been done and that which the Auxiliary is contemplating. She asked that the ladies might be called upon to assist the Retail Meat Dealers Association to elevate their business to the standards of the professions which are esteemed. She also said she was sure the ladies would give their ardent support to the packers in their campaign in the endeavor to educate the public to

AMONG THE RETAILERS.

Charles Glatz, secretary of the State Association of Retail Meat Dealers, Inc., Jacob Johnson, W. Ermann, C. Doerflinger, H. Schudt and O. Vetter, Rochester, attended so closely to business at the sessions of the state convention that they remained over on Wednesday to see something of New York.

Henry Hoffman of Utica is so anxious to have his branch of the state association one hundred per cent active and represented that he attended the convention, although it brought back sad memories of his only son, who passed away during the last year. Those who attended the convention at Syracuse last year will well remember the hospitality and untiring efforts of young Mr. Hoffman.

Gus Levy, formerly a member of the Bronx Branch, now retired and living in Peekskill, New York, who was accompanied by his wife, brought with him badges worn at previous conventions. One of these was from Saratoga Springs, where the convention was held in 1901; another was the badge used when the butchers marched to Albany to show they wanted Sunday closing. This badge had on it the words "50,000 marketmen want Sunday closing, 300 oppose it."

The note of color and brightness added to the convention by the presence of the Ladies' Auxiliary and their punctuality at those sessions to which they were admitted should prove to the delegates that they would make good and thoughtful delegates.

the health giving properties of meat, feeling that the ladies could be of material assistance.

Mrs. Hembdt was followed by B. F. McCarthy of the Bureau of Agricultural Economics, who spoke on the work of the Department of Agriculture in helping the meat trade, and particularly on the meat grading plan.

N. C. Durham, president of the New York Association of Poultry Dealers, spoke on the poultry situation and asked the cooperation of retailers in solving the problem of poultry supply and demand.

Van Gelder Talks on Costs.

D. Van Gelder of South Brooklyn, who is known as the mathematician of the association, was the next speaker. He said that during the evening he had heard two pleas—one to move ham and the other to move poultry. So he would like to show both of the speakers how much it would cost the retailer to move these commodities. For this purpose he had a black-board chart, showing the cost and selling prices, overhead, percentage and profit. His talk was very informative.

A. T. Edinger, of the National Livestock and Meat Board, was the next speaker. He said that there had been very little done along educational lines to increase meat consumption until the work had been taken up by the National Livestock and Meat Board, which was composed of fourteen livestock representatives, one retailer, two packers and one livestock commission man. He stated the work so far had consisted of home economic talks, housewives' meat schools, publicity work of all kinds, meat campaigns last year—one on beef and one on lamb—work with the meat packers and other educational institutions, issuance of cook-books, etc. Now, said Mr. Edinger, we have a new task—grading and stamping meats. For the present Mr. Edinger told about the difficulties to be encountered and the benefits to be derived from this new move and asked for questions upon the subject. There was quite some debate upon the subject, until the lateness of the hour brought the evening session to a close.

Debate on Grading Meats.

On Tuesday, the session opened at 10 a. m. with State President George Kramer in the chair. The greater part of the morning was taken up by a debate on grading and classification of meats. At the conclusion of the debate the convention went on record as approving the government's plan of giving a year's trial to the classification and grading of beef.

Resolutions were offered, read and adopted. They are to be presented to the board of directors for their action. One of the leading resolutions concerned alleged retailing by wholesalers. This resolution is to be sent to the various associations and meat councils and will be presented at the national convention.

There were a number of committee reports, including one from the purchasing committee, and on activities of the various branches, most of which showed a material increase in membership, due to increased service to the members and in some cases to the work of a paid solicitor.

During the afternoon session more resolutions were debated.

Nominations for Directors.

The nominating committee, which included David Van Gelder, Charles Glatz, Philip Gerard, Charles Raedle and William Helling, proposed the following seven directors to serve three years: Joseph Heim, Ye Olde New York Branch; Frank P. Burck, Brooklyn Branch; E. Ritzman, Bronx Branch; Joseph Rossman, South Brooklyn Branch; August Anselm, Staten Island Branch; S. Ritz, Westchester Branch, and Joseph Eschelbacher, Ye Olde New York Branch.

Delegates elected to the national convention in Washington, D. C., next August, are F. P. Burck, Al Rosen, P. Gerard, R. Schumacher, C. Hembdt, J. Bartunek,

Louis Goldschmidt, J. Heim, S. Metzger, H. Kirschbaum, J. Eschelbacher, William Zeigler, I. Werden, A. Hass, T. Meyer, O. Vetter and D. Van Gelder.

Immediately following the adjournment of the afternoon session the Board of Directors called a meeting and elected the following officers for the ensuing year: President, George Kramer; first vice-president, David Van Gelder; second vice-president, P. Gerard; secretary, Charles Glatz; treasurer, Charles Schuck; trustees, Frank P. Burck, H. Kirschbaum, J. Rossman, William Zeigler and Joseph Eschelbacher.

Convention Entertainment.

No more appropriate climax to a convention in New York City could be made than a dinner-dance at the Hotel Astor, with "Al" Rohe as toastmaster. And this is how the 33rd convention of the State Association of Retail Meat Dealers closed on Tuesday evening.

Almost promptly at the time specified, 8:30 p. m. the dinner started. The guests were seated at tables of ten each, two deep around the outside of the room, while the center was left for dancing and arranged either according to branches or parties of friends. The branches of Greater New York were well represented and it was a pleasure to note the number of out-of-town delegates who remained over for the occasion. The wholesalers were well represented and also the allied trades.

The dinner was exceptionally good and well served, as could be expected when "Al" Rohe had anything to do with it. The music was ideal for dancing, and many couples took advantage of it while waiting for the next course of the dinner.

The treat of the evening, however, came after the dinner when chairs were arranged and the guests listened spellbound for about an hour to that famous Arctic explorer, Vilhjalmur Stefansson. It was amazing to learn how little people know about the Far North. It would be impossible to give all of the explorer's talk, but probably what would interest the majority of people is that part which deals with his one hundred per cent meat diet.

Value of a Meat Diet.

Mr. Stefansson spent 11½ years in the Arctic, and when exploring for new lands was away from habitation for from five months to a year and seven months at a time, during which time it was necessary to submit entirely on a meat diet. Because of the fact that he and his crew lived on such a diet, thus being able to eliminate all unnecessary luggage, they were able to travel seven hundred miles into the Far North, whereas other explorers had gone only about four hundred miles.

Mr. Stefansson stated that he was not advocating a meat diet, but wanted to prove that a meat diet had none of the ill effects attributed to it by some. He explained in detail how he had secured a thousand dollar examination by a clinic of able doctors, and they found he was not suffering from hardening of the ar-

teries, scurvy, rheumatism or any malady alleged to be caused by a meat diet. About a year ago, two years after the first examination, he was again tested for these diseases, and was found in perfect health as far as they are concerned. Mr. Stefansson is now training a crew of twenty young men of all nationalities on a meat diet.

A rising vote of thanks was given to Mr. Stefansson on the completion of his talk, after which toastmaster Al Rohe introduced Congressman Emanuel Celler. Dancing was then continued for the remainder of the evening.

During the dinner each lady and gentleman was presented with a coupon and cautioned to hold them until later. Two large bags were placed upon the platform and Miss Rosetta Van Gelder, the charming daughter of Mr. and Mrs. David Van Gelder, drew out the two lucky numbers. The lady's prize went to Mrs. L. A. Schaefer, whose husband is a member of the Eastern District Branch, and the gentleman's prize to Louis Bauer of the Bronx Branch. These prizes were donated by Hoffman & Mayer, Inc., of West 13th Street and were very attractive.

NEW YORK NEWS NOTES.

Joseph Coe, fresh meat department, Cudahy Packing Company, Omaha, Neb., was in New York.

J. S. McLean, of the Harris Abattoir Company, Toronto, Canada, was a visitor to New York this week.

Frank Boyd, president of the New Zanesville Packing Company, Zanesville, Ohio, was in New York during the week.

A. H. Olton, of William Moland's Sons, Inc., Philadelphia, spent a few days in New York calling on his many friends here.

Judge J. D. Cooney of the legal department, and "Sir James" Clark, Wilson & Company, Chicago, were in the city during the week.

I. N. Jordan, of the general superintendent's office, Armour and Company, Chicago, is in New York, where he will probably remain for a month.

W. F. Sheely of the general superintendent's office, Armour and Company, Chicago, has returned to Chicago after a two weeks' stay in New York.

Mrs. Edward Ruehl, a member of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, Inc., entertained on her birthday, June 14th.

B. E. Campbell, superintendent of the New York Butchers' Dressed Meat Company and Joseph Stern & Sons plants, is back at his desk after an absence of two weeks, having been laid up with a knee sprain.

J. A. Grace, the seven-year-old daughter of Joseph Grace, office manager of the Cudahy Packing Company's 14th street headquarters, was again heard in songs on the stage last week. She has also become a radio star, singing over stations WHN and WGBS.

Ernest Gruber, of the sausage department of the Great Falls Meat Co., Great Falls, Mont., is spending part of his vacation in New York. He stopped at some of the principal cities on his way east and will also make some stops on the return trip. Mr. Gruber finds some changes in New York after 20 years' absence.

It was with deep regret that the trade has learned of the passing of Morris Buchsbaum, of the firm of M. Buchsbaum & Son, on Saturday evening, June 4. Mr. Buchsbaum died after a short illness. He is survived by his wife and brothers. A great many of his friends in and out of the trade attended the funeral services, which were held on Tuesday, June 7th.

Henry Fischer of Louisville, Ky., with Mrs. Fischer, spent a few days in New York last week before sailing on the Columbus for a four months' vacation. They will spend most of the time at the old homestead in Germany, but will also visit France, Switzerland and Denmark. Before leaving New York, Mr. Fischer arranged to have his copy of THE NATIONAL PROVISIONER forwarded to him in Europe, as he could not get along without his trade "bible," even on a vacation trip.

Imitation Food Products for Window, Counter and Refrigerator Display

Circular and Price List sent on request
ARTISTIC PRODUCTION CO.
107 Lawrence St., Brooklyn, N. Y.

For Sausage Makers

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

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SAUSAGE SEASONINGS

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The Wm. G. Bell Co.
BOSTON MASS.

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Importers **SPICES** Grinders

Butchers Mills Brand

42 years reputation among packers for quality

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, bulk.....	\$10.90@11.50
Cows, cutters.....	3.50@ 5.60
Bulls.....	7.25@ 7.75

LIVE CALVES.

Calves, choice.....	\$14.00@14.50
Calves, culls, per 100 lbs.....	7.50@10.25

LIVE SHEEP AND LAMBS.

Lambs, bulk.....	\$16.50@17.25
Sheep, bulk.....	5.50@ 6.50

LIVE HOGS.

Hogs, heavy.....	\$ 9.50@ 9.75
Hogs, medium.....	10.00@10.25
Hogs, 120 lbs.....	@10.25
Roughs.....	@ 7.75
Good Roughs.....	@ 8.50

DRESSED HOGS.

Hogs, heavy.....	17½@17½
Hogs, 180 lbs.....	@17½
Hogs, 180 lbs.....	@18
Pigs, 80 lbs.....	@19
Pigs, under 140 lbs.....	@18½

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy.....	@21
Choice, native light.....	@21
Native, common to fair.....	@19

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	@19½
Native choice yearlings, 400@600 lbs.....	@20
Western steers, 600@800 lbs.....	@18
Texas steers, 400@600 lbs.....	@14
Good to choice heifers.....	@18
Good to choice cows.....	@15
Common to fair cows.....	@13
Fresh bologna bulls.....	@12up

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@25	@28
No. 2 ribs.....	@23	@24
No. 3 ribs.....	@18	@22
No. 1 loins.....	@29	@32
No. 2 loins.....	@28	@31
No. 3 loins.....	@24	@27
No. 1 hinds and ribs.....	@24	@27
No. 2 hinds and ribs.....	@23	@24½
No. 3 hinds and ribs.....	@19	@22½
No. 1 rounds.....	@18	@19
No. 2 rounds.....	@17	@17
No. 3 rounds.....	@16	@17
No. 1 chucks.....	@15	@16
No. 2 chucks.....	@14	@15
No. 3 chucks.....	@13	@13
Bolognas.....	@ 8	@13
Rolls, reg., 4@6 lbs. avg.....	@22	@23
Rolls, reg., 4@6 lbs. avg.....	@17	@18
Tenderloins, 4@6 lbs. avg.....	@60	@70
Tenderloins, 5@6 lbs. avg.....	@80	@90
Shoulder clods.....	@10	@11

DRESSED CALVES.

Prime.....	@25
Choice.....	@22
Good.....	@18
Medium.....	@15

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring.....	@35
Good lambs.....	@33
Lambs, poor grade.....	@28
Sheep, choice.....	@17
Sheep, medium to good.....	@16
Sheep, culls.....	@13

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	@25
Hams, 10@12 lbs. avg.....	@24
Hams, 12@14 lbs. avg.....	@23
Picnics, 4@6 lbs. avg.....	@17½
Picnics, 4@6 lbs. avg.....	@15
Rollettes, 6@8 lbs. avg.....	@18
Beef tongue, light.....	@27
Beef tongue, heavy.....	@30
Bacon, boneless, Western.....	@28
Bacon, boneless, city.....	@24
Pickled bellies, 8@10 lbs. avg.....	@20

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.....	@20
Pork tenderloins, fresh.....	@52
Pork tenderloins, frozen.....	@35
Shoulders, city, 10@12 lbs. avg.....	@16
Shoulders, Western, 10@12 lbs. avg.....	@13
Butts, boneless, Western.....	@23
Butts, regular, Western.....	@17
Hams, Western, fresh, 10@12 lbs. avg.....	@22
Hams, city, fresh, 6@10 lbs. avg.....	@24
Picnic hams, Western, fresh, 6@8 lbs. avg.....	@14
Pork trimmings, extra lean.....	@20
Pork trimmings, regular 50% lean.....	@10
Spare ribs, fresh.....	@12
Leaf lard, raw.....	12½@13

BONES, HOOFES AND HORNS.

Round shin bones, avg. 48 to 50 lbs.	
per 100 pcs.....	85.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per	
100 pcs.....	@ 75.00
Black hoofs, per ton.....	45.00@ 50.00
Striped hoofs, per ton.....	45.00@ 50.00
White hoofs, per ton.....	@ 85.00
Thigh bones, avg. 85 to 90 lbs., per	
100 pieces.....	@100.00
Horns, avg. 7½ oz. and over, No. 1s.....	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s.....	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s.....	200.00@225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.....	@28c	a pound
Fresh steer tongues, l. c. trim'd.....	@38c	a pound
Sweetbreads, beef.....	@65c	a pound
Sweetbreads, veal.....	@1.00	a pair
Beef kidneys.....	@15c	a pound
Mutton kidneys.....	@ 8c	each
Livers, beef.....	@23c	a pound
Oxtails.....	@14c	a pound
Beef hanging tenders.....	@22c	a pound
Lamb fries.....	@10c	a pair

BUTCHERS' FAT.

Shop fat.....	@ 2½
Breast fat.....	@ 4
Edible suet.....	@ 5
Cond. suet.....	@ 4½
Bones.....	@20

SPICES.

	Whole.	Ground.
Allspice.....	19	22
Cinnamon.....	17	20
Cloves.....	23	28
Coriander.....	10	13
Ginger.....	16	16
Mace.....	1.10	1.20
Nutmeg.....	45	45
Pepper, black.....	33	36
Pepper, Cayenne.....	32	36
Pepper, red.....	32	36
Pepper, white.....	48	51

GREEN CALFSKINS.

	5-9	9½-12¼	12¼-14	14-18	18 up
Prime No. 1 Veals.....	2.1	2.45	2.85	3.05	3.80
Prime No. 2 Veals.....	1.9	2.25	2.60	2.80	3.55
Buttermilk No. 1.....	1.8	2.10	2.50	2.70
Buttermilk No. 2.....	1.6	1.90	2.25	2.45
Branded Grubby.....	1.2	1.40	1.75	1.95	2.25
Number 3.....	At Value

CURING MATERIALS.

	In lots of less than 25 bbls.:	Bbls. per lb.
Double refined saltpetre, granulated.....	6½c	6½c
Double refined saltpetre, small crystal.....	7½c	7½c
Double refined large crystal saltpetre.....	8½c	8½c
Double refined nitrate soda, granulated.....	4½c	4c
In 25 barrel lots:		
Double refined saltpetre, granulated.....	6½c	6c
Double refined saltpetre, small crystal.....	7½c	7½c
Double refined saltpetre, large crystal.....	8½c	8c
Double refined nitrate soda, granulated.....	4c	3½c
Carload lots:		
Double refined saltpetre, granulated.....	6c	5½c
Double refined nitrate soda, granulated.....	3½c	3½c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.....	@28
Western, 48 to 54 lbs. to dozen, lb.....	@27
Western, 43 to 47 lbs. to dozen, lb.....	@26
Western, 36 to 42 lbs. to dozen, lb.....	@25
Western, 30 to 35 lbs. to dozen, lb.....	@21
Fowls—fresh—dry pkd.—prime to fcy.—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.....	@29
Western, 48 to 54 lbs. to dozen, lb.....	@28

Western, 43 to 47 lbs. to dozen, lb.....	@28
Western, 36 to 42 lbs. to dozen, lb.....	@26
Western, 30 to 35 lbs. to dozen, lb.....	@25

Fowls—frozen—dry packed—prime to fcy.—12 to box:

Western, 60 to 65 lbs., lb.....	@28
Western, 55 to 59 lbs., lb.....	@27
Western, 43 to 47 lbs., lb.....	@27
Western, 30 to 35 lbs., lb.....	@24

Ducks—

Long Island, prime.....	@24
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Squabs—

White, 11 to 12 lbs. to dozen, per lb.....	@65
Prime, dark, per dozen.....	2.50@ 3.00

LIVE POULTRY.

Fowls, colored, per lb., via express.....	@27
Geese, swan, via express.....	@10
Turkeys, via express.....	@32
Pigeons, per pair, via freight or express.....	@45
Guineas, per pair, via freight or express.....	@50

BUTTER.

Creamery, extras (92 score).....	@42½
Creamery, firsts (90 to 91 score).....	@41½
Creamery, seconds.....	@37½
Creamery, lower grades.....	@35½

EGGS.

Extras, regular packed.....	24½@25½
Extra firsts.....	23½@24
Firsts.....	@23
Checks.....	@19½

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per	
100 lbs.....	@ 2.40
Ammonium sulphate, double bags, per 100	
lbs. f.a.s. New York.....	@ 2.35
Blood, dried, 15-16% per unit.....	@ 4.00
Fish scrap, dried 11% ammonia, 10% B.	
P. L.....	nominal
Fish guano, foreign 13@14% ammonia,	
10% B. P. L.....	4.10@ 10
Fish scrap, acidulated, 6% ammonia, 3%	
A. P. A., f.o.b. fish factory.....	3.50@50c
Soda Nitrate, in bags, 100 lbs. spot.....	@ 2.75
Tankage, ground, 10% ammonia, 15%	
B. P. L. bulk.....	3.95@10c
Tankage, unground, 9@10% ammonia.....	3.70@10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per	
ton.....	@31.00
Bone meal, raw 4½ and 50 bags, per	
ton.....	@39.00
Acid phosphate, bulk, f.o.b. Baltimore, per	
ton, 16% fat.....	@ 9.00

Potash.

Manure salt, 20% bulk, per ton.....	@11.70
Kainit, 12.4% bulk, per ton.....	@ 9.00
Muriate in bags, basis 90%, per ton.....	@37.00
Sulphate in bags, basis 90%, per ton.....	@45.00

Beef.

Cracklings, 50% unground.....	@ 1.15
Cracklings, 60% unground.....	@ 1.25

Meat Scraps, Ground.

50%.....	@65.00
55%.....	@70.00

BUTTER AT FOUR MARKETS.

Wholesale prices for 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending June 9, 1927:

	June	3	4	6	7	8	9
Chicago.....	41	40½	40½	40½	40½	40½	40
New York.....	43	43	43	43	42½	42½	42½
Boston.....	43	43	43	42½	42½	42½	42½
Phila.....	43	43	43	43	43	43	43

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

40½ 40½ 40½ 40½ 40½ 40

Receipts of butter by cities (tons):

	This week.	Last week.	Last year.	—Since Jan. 1—
Chicago.....	61,709	48,660	61,454	1,409,195
New York.....	79,680	79,601	82,608	1,535,452
Boston.....	30,461	23,545	30,662	829,450
Philadelphia.....	23,551	21,097	20,565	492,405
Total.....	95,201	173,503	195,229	3,977,502

Cold storage movement (lbs.):

	In June 9.	Out June 9.	On hand June 10.	Same week last year.
Chicago.....	410,239	23,892	9,192,741	12,307,770
New York.....	487,346	14,432	4,230,929	6,580,579
Boston.....	229,325	6,642	2,978,909	2,679,619
Philadelphia.....	131,786	1,584	2,089,652	2,827,432
Total.....	1,258,696	46,550	18,492,231	24,375,400

927.

28
27
25

box:

28
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24

265
3.00

27
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42½
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37½
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25½
24
23
10½

2.40

2.35

4.00

al

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10c

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59.00

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7,281

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day

year.

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9,619

7,432

400